

#751 - Carrot Pineapple Cake

(by Shirley McNevich)

1 1/2 cups flour
1 cup white sugar
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
2/3 cup canola oil
2 eggs
1 cup finely shredded raw carrots
1/2 cup Dole crushed pineapple (do NOT drain)
1 tsp. vanilla

Frosting: 1 - 3oz. package softened Philadelphia cream cheese, 4 TBSP softened butter, 1 tsp. vanilla, 1 dash salt, 2 1/2 cups sifted Domino's powdered sugar, 1/2 cup chopped pecans

In a mixer add flour, white sugar, baking powder, baking soda, cinnamon, salt--instead of turning on the mixer stir dry ingredients with a spoon. Add canola oil, eggs, shredded carrots, crushed pineapple/juice, and vanilla--turn mixer on and beat just long enough so all ingredients are moistened, then beat on medium speed for 2 minutes until batter is smooth. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool completely, and then frost the cake. Frosting: in a mixer add cream cheese, butter, vanilla and salt--beat. Add powdered sugar slowly--beat well. Remove bowl from mixer and add the chopped pecans to the frosting--stir. Frost the cake.

#752 - Cream Cheese Pecan Frosting

(by Shirley McNevich)

1 - 3oz. package softened Philadelphia cream cheese
4 TBSP softened butter
1 tsp. vanilla
1 dash salt
2 1/2 cups sifted Domino's powdered sugar
1/2 cup chopped pecans

In a mixer add cream cheese, butter, vanilla and salt--beat. Add powdered sugar

slowly--beat well. Remove bowl from mixer and add the chopped pecans to the frosting--stir.

#753 - Cheeseburger Rice

(by Shirley McNevich)

1lb. ground chuck
1 chopped onion
1 1/2 cups water
1/2 cup Heinz ketchup
1 TBSP French's yellow mustard
1 tsp. salt
1/2 tsp. pepper
1 1/2 cups Minute Rice original white rice (uncooked)
1 cup shredded cheddar cheese

In a skillet over medium heat add ground chuck, chopped onion, salt and pepper--stir, cook and brown until the beef is browned. Drain the fat off and return meat mixture to the skillet. Add water, ketchup, mustard--stir and bring to a boil. Add the uncooked rice--stir. Cover skillet with a lid, remove from heat and let stand for 5 minutes. Stir with a fork. Sprinkle with the shredded cheese and cover again--let it stand for 3 minutes until the cheese melts. This is a good filling for stuffed peppers.

#754 - Sour Cream Potato Casserole

(by Shirley McNevich)

3-4 red potatoes (washed, peeled and thinly sliced)
1 cup sour cream
1/4 cup milk
1 - 2.8oz. can French's French fried onions
1/2 cup chopped onions
1/2 tsp. salt
1/4 tsp. pepper
1 cup shredded cheddar cheese

In a bowl add milk, sour cream, salt, pepper and chopped onions--stir. Add sliced potatoes--stir. Spray a casserole dish with Pam. Spoon half of the potato mixture into the casserole dish. Sprinkle half of the French fried onions and half of the cheese on top of the potato mixture. Spoon the rest of the potato mixture as the next layer. Bake covered at 350 degrees for 45 minutes or until potatoes are done. Remove from oven

and sprinkle the rest of the French fried onions and shredded cheddar cheese on top. Return to oven and bake uncovered 5 minutes longer or until cheese is melted.

#755 - Orange Salad

(by Ruth Garrett - friend)

- 1 - 3oz. box tapioca pudding mix (cooked according to box directions)
- 1 - 3oz. box orange Jell-O (dry)
- 1- 3.75oz. box Jell-O vanilla INSTANT pudding mix (dry)
- 3 cups water
- 1 - 8oz. Cool Whip (thawed)
- 2 small cans mandarin oranges (drained)

Cook tapioca pudding mix according to box directions. Put cooked tapioca into a saucepan--add dry orange Jell-O, dry vanilla instant pudding, and 3 cups water. Stir and cook over medium heat--bring to a boil, then boil for 10 minutes (stir while boiling). Remove from heat and cool completely. Once cooled, pour tapioca mixture into a large bowl. Add Cool Whip and drained mandarin oranges to the tapioca mixture--fold in with a spoon. Refrigerate overnight.

#756 - Double Pumpkin Pie

(by Shirley McNevich)

- 1 - 3oz. Philadelphia cream cheese (softened)
- 1 cup + 1 TBSP milk
- 1 TBSP white sugar
- 1 1/2 cups thawed Cool Whip
- 1 Keebler ready-made graham cracker crust
- 2 - 4oz. boxes Jell-O vanilla INSTANT pudding
- 1 - 16oz. can Libby's pumpkin
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/4 tsp. cloves

In a mixer add cream cheese, 1 TBSP milk, and white sugar--beat. Add Cool Whip--beat just until mixed. Spread the mixture on the bottom of the graham cracker crust. In a mixer add 1 cup milk, both boxes of vanilla pudding mix--blend until mixed, then beat for 2 minutes. Let it stand for 3 minutes in the mixer bowl. Add the pumpkin, cinnamon, ginger, and cloves to the pudding mixture--beat well. Spread pumpkin mixture over the cream cheese layer in the crust. Refrigerate overnight.

#757 - Easy Smores (S'mores)

(by Shirley McNevich)

3/4 cup light Kayro corn syrup
3 TBSP butter
1 - 11.5oz. bag Nestlé's milk chocolate morsels (2 cups)
1 tsp. vanilla
1 - 12oz. box Golden Grahams cereal (9 cups)
3 cups miniature marshmallows

Grease a 9 x 13 cake pan--set aside. In a saucepan over medium heat add corn syrup, butter, milk chocolate morsels--cook and stir while bringing to a boil. Remove from heat and add vanilla--stir. Pour the golden grahams cereal in a large bowl--pour the melted chocolate mixture over the cereal. Toss it until everything is well coated. Fold in the mini marshmallows one cup at a time. Pour completed mixture into the prepared pan and press the mixture down with the back of a large spoon (butter the back of the spoon). Once you have it smoothed out let it stand for 1 hour at room temperature. Cut into squares.

#758 - Cranberry Nut Bars

(by Shirley McNevich)

2 eggs
1 cup white sugar
1 cup flour
1/3 cup butter (melted)
1 1/4 cups fresh or frozen cranberries
1/2 cup chopped walnuts

Grease an 8 x 8 baking pan--set aside. In a mixer add eggs--beat. Add white sugar--beat. Add flour and melted butter--beat. Remove bowl from mixer and add cranberries and nuts--stir until mixed. Pour batter into prepared pan. Bake at 350 degrees for 30-40 minutes. Test with a toothpick for doneness. Let them cool, and then cut into bars.

#759 - Bisquick Zucchini Bread

(by Shirley McNevich)

2 cups Bisquick
1 1/2 cups shredded zucchini
3/4 cup white sugar
1/4 cup canola oil
3 eggs
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 cup chopped nuts

Grease a loaf pan. In a mixer add all ingredients--beat on low just until mixed and everything is moistened. Beat on medium speed for 1 minute. Remove bowl from mixer and stir, and then pour batter into loaf pan. Bake at 350 degrees for 45-55 minutes. Test with a toothpick for doneness. Cool at least 10 minutes before removing from pan. Cool completely before slicing.

#760 - Yellow Applesauce Cake

(by Shirley McNevich)

1 - 18.25oz box Duncan Hines yellow cake mix
1/4 cup water
1 cup sour cream
1/2 cup applesauce
4 egg whites
1 whole egg
1 envelope Dream Whip
2 boxes Jell-O INSTANT chocolate pudding mix
3 cups milk

In a mixer add yellow cake mix, 1/4 cup water, sour cream, applesauce, egg whites and whole egg--beat on low until mixed, then turn speed to medium and beat for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool cake completely, and then frost. Frosting: in a mixer add Dream Whip, both boxed of pudding mix, and milk--beat on low until mixed, then beat on high about 5 minutes. Chill frosting until it's thick enough to spread. Keep cake refrigerated after frosting.

#761 - Green Beans and Meatballs

(by Shirley McNevich)

12 frozen meatballs
2 tsp. butter
1/4 cup chopped onions
1 chopped garlic clove
2 cups frozen cut green beans
1 cup sour cream
1/3 cup milk
1 TBSP Worcestershire sauce
1 - 10.75oz. can cream of chicken soup

Prepare meatballs as directed on package. In a saucepan over medium heat, melt the butter. Add the onion and garlic--stir and cook until tender. Add green beans, sour cream, milk, Worcestershire sauce and cream of chicken soup--stir and cook until green beans are tender. Add meatballs--stir and cook until hot. Serve over rice or noodles.

#762 - Shortbread Bars

(by Shirley McNevich)

1 cup softened butter
1 cup Domino's dark brown sugar (packed)
2 cups flour
1 tsp. baking powder
1/2 tsp. salt
2 egg whites
1 cup chopped nuts

In a mixer add butter and brown sugar--beat. Add flour, baking powder and salt--beat for 2 minutes. Press dough into a jelly roll pan. In a bowl, beat the egg whites with a fork until foamy. Use a pastry brush to cover the top of the batter--use just enough to coat, then throw the rest of the egg whites away. Sprinkle the chopped nuts over the top. Bake at 375 degrees for 20-25 minutes. As soon as you remove them from the oven, cut into bars.

#763 - Corn Casserole

(by Shirley McNevich)

3 TBSP butter
1/3 cup flour
1 - 12oz. can whole kernel corn (drained)
1 - 14.5oz. can tomatoes (drained)
1 chopped onion
1 rib of celery (chopped)
1/2 cup shredded cheese (your choice of type)
salt and pepper to your taste

In a skillet melt the butter--add flour and stir while cooking until slightly brown. Add the whole kernel corn, tomatoes, chopped celery, chopped onion, salt and pepper--stir until mixed, and then remove from heat. In a greased casserole dish, scoop half of the corn/tomato mixture into the bottom. Sprinkle 1/2 of the shredded cheese on top. Scoop the rest of the corn/tomato mixture as the next layer. Sprinkle remaining cheese on the top. Bake at 350 degrees for 30-45 minutes until hot all the way through.

#764 - Peanut Butter Blondies

(by Shirley McNevich)

2 cups flour
1 tsp. baking powder
1/4 tsp. salt
1 stick softened butter
1/3 cup Jif creamy peanut butter
1 1/4 cups Domino's dark brown sugar (packed)
1 tsp. vanilla
2 eggs
1 cup chopped Planter's dry roasted peanuts (unsalted)
1 1/2 cups Nestlé's white chocolate chips

In a bowl add flour, baking powder, salt--stir and set aside. In a mixer add softened butter, peanut butter--beat for one minute. Add dark brown sugar--beat until smooth. Add vanilla and eggs--beat until smooth. Add flour mixture and 3/4 cup of the chopped peanuts--beat. Spread batter into a greased 9 x 13 baking pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Remove from oven and sprinkle the white chocolate chips over the top evenly. Once they melt, use a

knife to spread the melted chocolate evenly over the top. Sprinkle the remaining chopped peanuts over the top. When cool, cut into bars. If chips don't melt, place back in the oven until they are softened, then use a butter knife to spread them.

#765 - Oreo Ice Cream Cake

(by Shirley McNevich)

1/2 gallon premium chocolate ice cream
1/2 gallon premium vanilla ice cream
1 package of Oreo cookies
1 - 8oz. Cool Whip (thawed)

Open Oreo cookies, twist each cookie and scrape off the icing. Place just the chocolate cookie pieces in a Ziploc bag. Use a rolling pin to crush them--set aside. Remove all ice cream from freezer and set in sink for 1 hour to melt. Put melted vanilla ice cream in the mixer--beat. Sprinkle some of the Oreo cookie crumbs on the bottom of a 9 x 13 cake pan. Pour vanilla ice cream on top of the cookie crumbs in the cake pan until pan is filled halfway. Sprinkle more Oreo cookie crumbs on top of the vanilla ice cream. In the mixer, beat the chocolate ice cream. Pour the chocolate ice cream on top of the Oreo cookie layer. Sprinkle the rest of the Oreo cookie crumbs on top. Place in the freezer (covered with Saran Wrap) for TWO DAYS. When ready to serve, remove from freezer, peel off Saran Wrap and spread thawed Cool Whip over the top before cutting and serving.

#766 - Teriyaki Turkey Pasta Salad

(by Shirley McNevich)

2 cups cooked turkey (cut into bite sized pieces)
1 - 16oz. box bowtie OR corkscrew pasta (cooked to box directions and drained)
2 TBSP olive oil
1 cup teriyaki sauce
6 TBSP white sugar
1/3 cup white vinegar
1/2 tsp. salt
1/2 tsp. pepper
chopped lettuce
chopped spring onions
chopped celery
any other salad ingredients you liked (chopped tomatoes, chopped peppers, etc.)
1/4 cup sesame seeds (optional)

In a bowl add olive oil, teriyaki sauce, white sugar, white vinegar, salt and pepper--stir with a spoon until well mixed. Place chopped turkey pieces into a large Ziploc bag. Pour the teriyaki sauce mixture into the bag with the turkey. Zip the bag closed and refrigerate overnight. The next day, make pasta according to package directions and drain it. Dump the turkey/teriyaki sauce mixture and the drained pasta into a large mixing bowl--stir until well mixed and pasta has started soaking up the sauce. Place bowl in refrigerator for 1 hour. When ready to serve, place lettuce, onions, and celery on to plates (and any other salad ingredients) and top with the turkey/pasta mixture. Sprinkle sesame seeds on top if you wish.

#767 - Malted Milk Ball Cookies

(by Shirley McNevich)

3/4 cup softened butter
1 1/4 cups Domino's dark brown sugar (packed)
1 cup white sugar
1 1/2 tsp. baking soda
1/2 tsp. salt
3 eggs
1/4 cup canola oil
1 1/2 tsp. vanilla
3 1/2 cups flour
1 1/2 cups Kellogg's All-Bran cereal (original)
3 cups malted milk balls (crushed)

In a mixer add butter--beat. Add brown sugar, white sugar, baking soda, and salt--beat until combined. Add eggs, oil and vanilla--beat until smooth. Add as much of the flour as you can--beat. If it gets too stiff for mixer, add the rest of the flour and stir with a wooden spoon. Add All-Bran cereal--stir with a wooden spoon. Place malted milk balls in a Ziploc bag--crush them with a rolling pin. Reserve 1/2 cup of the crushed milk balls for topping. Add remaining milk balls into the batter--stir with a wooden spoon. Shape the dough into walnut sized balls. Place cookie balls on to greased cookie sheets 2" apart. Bake at 375 degrees for 8-10 minutes. Remove cookies from oven and sprinkle the tops of the warm cookies with the 1/2 cup of the reserved malted milk balls. Cool on the cookie sheets for 2 minutes before removing them.

#768 - Cauliflower and Brown Rice Casserole

(by Shirley McNevich)

1lb. sliced mushrooms
1 large chopped onion
2 TBSP butter
juice from 1 lemon
1 large head cauliflower (washed and broken into small pieces)
2 cloves garlic (crushed)
1 tsp. basil
1/2 tsp. pepper
3 cups cooked brown rice (cooked according to package directions)
2 1/2 cups grated cheddar cheese
1 tsp. salt

In a saucepan over medium heat--add the butter and melt. Add the mushrooms, chopped onions, and crushed garlic--sauté until tender. Sprinkle the lemon juice over the top of the mushroom mixture. Add basil and pepper--stir. In a separate saucepan add the cauliflower pieces--cover with water and add 1 tsp. salt--bring to a boil over medium heat, then boil for 5 minutes. Drain the cauliflower. Add the cauliflower to the mushroom mixture--stir. Add cooked brown rice to the mushroom mixture--stir. Grease a casserole dish. Pour entire mixture into the casserole dish. Cover the casserole dish. Bake at 350 degrees for 25 minutes, remove from oven and sprinkle cheese on top of the casserole--bake uncovered for 5 more minutes or until cheese melts.

#769 - Butterscotch Crisp

(by Shirley McNevich)

2 1/2 lbs. granny smith apples (washed, peeled, and sliced very thin)
1 - 11oz. bag Nestlé's butterscotch morsels
1/4 cup Domino's dark brown sugar (packed)
1/4 cup flour
1/2 tsp. cinnamon
1/2 cup flour
1/4 cup Domino's dark brown sugar (packed)
1/2 stick Parkay margarine
1 cup chopped nuts (optional)
3/4 cup Quaker quick oats

Grease a 9 x 13 baking pan. Arrange the sliced apples on the bottom. In a bowl add the butterscotch morsels, 1/4 cup brown sugar, 1/4 cup flour and cinnamon--stir. Sprinkle this mixture over the top of the apples. Bake at 375 degrees for 20 minutes. While baking, in a bowl add 1/2 cup flour and 1/4 cup brown sugar--stir. Use a knife to add the 1/2 stick Parkay and cut the butter into the flour/brown sugar mixture until it makes crumbs. Add the chopped nuts and the quick oats--stir. When the apples have baked for the 20 minutes, remove from oven and sprinkle the crumbs/nuts/oats mixture over the top. Return to oven and bake for 30-40 minutes longer or until apples are tender.

#770 - Butterscotch Bundt Cake

(by Shirley McNevich)

2 cups flour
1 1/2 cups Domino's dark brown sugar (packed)
1/2 cup Crisco shortening
1 cup milk
5 eggs
1 tsp. vanilla
1 cup Nestlé's butterscotch morsels

Frosting: 1/2 cup butter, 1 cup Domino's dark brown sugar (packed), 1/4 cup milk, 2 cups Domino's powdered sugar

Grease a 10" tube pan--set aside. In a mixer add flour, brown sugar, Crisco, and milk--beat. Add eggs and vanilla--beat. Remove bowl from mixer, add butterscotch morsels--stir with a wooden spoon. Pour batter into the tube pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Cool cake for 10 minutes, then loosen cake and dump upside down on to a cake plate. Frosting: in a saucepan over low heat add butter--melt. Add 1 cup brown sugar--stir and bring to a boil. Once boiling, stir and boil for 2 minutes. Add the 1/4 cup milk--stir and bring back to a boil. Remove saucepan from heat and let it cool. Add the powdered sugar--stir, then beat until spreadable. Frost the cake.

#771 - Stuffed Ham (Oven Cooked)

(by Joyce Ann Schirmacher - friend)

1 - 10lb. or 12 lb. CORNED ham
3lb. kale, chopped finely
3 heads of cabbage (chopped finely)
6 to 8 large onions (chopped finely)

1 stalk celery (chopped finely)
1oz. ready mixed mustard
3 TBSP salt
2 TBSP red pepper
2 TBSP black pepper
2 oz. celery seed
3 oz. mustard seed

In a large container, add all ingredients except the ham--mix thoroughly. With a sharp knife, cut vertically through the top of the ham to make between 6 and 8 "pockets". Fill each of the pockets with the kale mixture--pack in as much as you possibly can. Put any remaining kale mixture on the top of the ham. Use enough extra heavy duty aluminum foil to wrap the ham TWICE. Pour 1 cup of water into the foil. Place the ham in a large pan and bake at 325 degrees for 1 1/2 hours for every 5 pounds of ham. Cool the ham, and then slice thinly. Serve cold.

#772 - Ham and Potato Soup

(by Shirley McNevich)

3 red potatoes (washed, peeled and cubed)
2 cups water
1/4 tsp. salt
1/4 cup chopped onion
3 TBSP butter
3 TBSP flour
pepper to taste (fresh ground if you have it)
3 cups milk
1 cup shredded cheddar cheese
1 cup cubed ham (cooked)

In a pot add water and salt--bring to a boil. Add the potatoes and cook on medium until the potatoes are tender. Drain off the water but keep 1 cup of the potato water--set aside. In a saucepan add the butter--melt. Add chopped onion and cook until tender. Add the flour to the onions--stir. Add pepper to your taste, then cook and stir. Add the potatoes and the 1 cup of potato water--stir. Add milk, shredded cheddar cheese and ham--stir. Turn heat to low --cook and stir for 20 minutes, then turn heat to medium and make it hot enough for serving.

#773 - Seafood Fancy

(by Joyce Ann Schirmacher - friend)

1 cup crab meat
1 cup cooked shrimp
1 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 cup mayo
1 1/2 tsp. Worcestershire sauce
1/2 tsp. salt
pepper to your taste
1 cup bread crumbs
2 TBSP melted butter

Add all ingredients to a casserole dish--stir until mixed. In a separate bowl add bread crumbs and melted butter--stir. Sprinkle bread crumbs over the top of the casserole mixture. Bake at 350 degrees for 45-50 minutes.

#774 - One Pot Tuna and Noodles

(by Shirley McNevich)

3 cups water
8oz. extra broad egg noodles
1 cup frozen mixed vegetables
1 - 10.75oz. Campbell's condensed cheddar cheese soup
1 - 6oz. can tuna (drained and flaked)
1/2 cup milk
1/4 tsp. pepper
1 tsp. salt

In a saucepan over medium heat bring the water and 1 tsp. salt to a boil--add noodles and cook until tender. Add the frozen vegetables--cook until tender. Do not drain. Add the cheddar cheese soup--stir. Turn heat down to simmer. Add the flaked tuna, milk and pepper--stir. Heat until it's hot enough to serve. Place a lid on the saucepan, remove from heat and let it sit 5 minutes before serving.

#775 - Chicken and Broccoli Noodles

(by Shirley McNevich)

8oz. extra broad egg noodles
1 - 16oz. package frozen broccoli pieces
1/2lb. skinless, boneless chicken breast (cut into long strips)
1 cup water
2 TBSP Dijon mustard
1 TBSP flour
1 TBSP lemon juice
2 cubes chicken broth bouillon
1/2 cup sour cream
1 tsp. salt

In a pot cook noodles and salt according to package directions. In the last 4 minutes of noodle cooking time add the frozen broccoli pieces. When noodles are done cooking, drain the broccoli/noodles. Grease a skillet. Cook the chicken strips over medium heat in the skillet and brown chicken on both sides. In a bowl add the water, mustard, flour, lemon juice and 2 broth cubes--stir well. Add the broth mixture to the skillet with the chicken. Add the sour cream to the skillet--stir. Add the noodles and broccoli--stir. Heat until hot enough to serve but do not boil.

#776 - One Bowl Macaroons Cookies

(by Shirley McNevich)

1 1/3 cups Baker's angelflake coconut
1/3 cup Eagle brand sweetened condensed milk
1/2 tsp. vanilla

Add all ingredients in a bowl--mix well with a spoon. Drop teaspoonfuls 1" apart on to greased cookie sheets. Bake at 350 degrees for 10-12 minutes or until golden brown.

#777 - Milk Duds Cookies

(by Shirley McNevich)

1 1/2 cups Crisco (butter flavor)
1 1/2 cups Jif smooth peanut butter
2 cups white sugar

1 1/2 cups Domino's dark brown sugar (packed)
4 eggs
3 3/4 cups flour
2 tsp. baking soda
1 1/2 tsp. baking powder
3/4 tsp. salt
1 - 10oz. package Milk Duds chocolate candy

In a mixer add Crisco, peanut butter, 1 1/2 cups white sugar and brown sugar--beat. Add eggs--beat. In a bowl add flour, baking soda, baking powder and salt--stir. Add flour mixture slowly to the batter--beat. Remove the bowl from the mixer and refrigerate for 1 hour. Remove batter from refrigerator. Place the remaining 1/2 cup white sugar in a bowl--set aside. Use a tablespoon--pick up a tablespoon full of cookie dough and shape it around ONE milk dud, then roll it into a ball in your hands. Drop the cookie ball in the bowl with the white sugar and roll it to coat. Repeat with all dough and milk duds. Place cookie balls 2" apart on a greased cookie sheet. Bake at 350 degrees for 8-10 minutes. It's a good idea to do a test cookie if you haven't made these before as baking times will vary.

#778 - Cream Cheese Cutout Cookies

(by Shirley McNevich)

1 cup white sugar
1 cup softened butter
1 - 3oz. softened Philadelphia cream cheese
1/2 tsp. salt
1/2 tsp. almond extract
1/2 tsp. vanilla
1 egg yolk
2 1/4 cups flour
1 beaten egg

In a mixer add white sugar, butter and cream cheese--beat. Add salt, almond extract, vanilla--beat. Add egg yolk--beat well. Slowly add flour--beat. You MUST refrigerate the dough overnight. The next day, flour your counter--break off 1/3 to 1/4 of the dough to work with at a time and roll it with a rolling pin to 1/8" thick. Use your favorite cookie cutters to cut the shapes, and then place on ungreased cookie sheets. If you will be frosting them, they are ready to bake. If you are NOT frosting them, beat the egg in a bowl and then brush each cookie lightly with the beaten egg. Sprinkle

cookies with colored sugar. Bake at 375 degrees for 7-10 minutes (or until golden brown).

#779 - Baked Lasagna Casserole

(by Shirley McNevich)

1 lb. ground chuck
1 chopped onion
1 chopped garlic clove
2 TBSP olive oil
2 - 6oz. cans tomato paste
2 cup water
1 tsp. salt
1/2 tsp. pepper
1 - 8 oz. box lasagna noodles
2 eggs
3/4 lb. ricotta cheese
3/4 lb. grated mozzarella cheese
Parmesan cheese
1 tsp. chopped parsley

In a skillet add the ground chuck, salt, pepper, chopped onion, chopped garlic, and chopped parsley--cook until beef is browned. Add the tomato paste and water--stir, then simmer meat sauce for about an hour. Cook the lasagna noodles according to box directions--drain and set aside. In a bowl add eggs and ricotta cheese--mix well. Grease a 9 x 13 baking dish. Layer the meat sauce, then lasagna noodles, then ricotta mixture, then mozzarella cheese--continue layering until all ingredients are used up--try to keep enough meat sauce so that you can use the meat sauce as the final layer. Sprinkle the Parmesan cheese on top and bake at 375 degrees for 30-40 minutes.

#780 - Turkey Noodle Soup

(by Shirley McNevich)

3 ½ cups Swanson chicken broth (or make your own)
1/2 tsp. pepper
1 tsp. salt
1 chopped onion
1/2 cup chopped celery
1/2 cup fresh chopped parsley

2 cups cooked and cubed turkey
8oz. medium egg noodles (raw)

In a large saucepan add broth, salt, pepper, celery, onion--bring to a boil. Add raw noodles--cook over medium heat until noodles are cooked to your taste. Add the turkey--stir and heat until hot enough to serve. If it seems too dry add more chicken broth.

#781 - Blonde Brownies

(by Shirley McNevich)

2 1/4 cups flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 3/4 cups Domino's dark brown sugar (packed)
3/4 cup softened butter
3 eggs
1 tsp. vanilla
1 - 12oz. Nestlé's semi-sweet chocolate morsels

In a bowl add flour, baking powder and salt--stir and set aside. In a mixer add brown sugar and butter--beat. Add eggs and vanilla--beat. Add flour mixture slowly--beat. Remove bowl from mixer and stir in the chocolate morsels. Grease a 10 x 15 jelly roll pan. Spread batter into the jelly roll pan. Bake at 350 degrees for 20-25 minutes or until top is golden brown. Cool completely before cutting.

#782 - Chocolate Chip Applesauce Cookies

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix
1/2 cup flour
1/3 cup canola oil
2 eggs
1 - 4oz. container (1/2 cup) applesauce
1 - 6oz. bag Nestlé's semi-sweet chocolate chips
1/2 cup chopped pecans

In a mixer add cake mix, canola oil and eggs--beat. Add applesauce--beat. Add flour--beat. Remove bowl from mixer--add chocolate chips and pecans--stir. Drop by teaspoonfuls on to greased cookie sheets 2" apart. Bake at 350 for 12-14 minutes.

#783 - Peanut Butter Treats

(by Shirley McNevich)

1 - 12oz. Nestlé's butterscotch morsels
1 cup Jif peanut butter
6 cups Kellogg's rice krispies cereal

In a saucepan over low heat add butterscotch morsels and peanut butter--stir and melt until smooth. Remove from stove and add rice krispies--stir until coated. Grease a 9 x 13 cake pan with butter--press the mixture evenly in the greased cake pan. Let it cool, then refrigerate until cold. Cut into squares. Keep refrigerated.

#784 - Cool Whip Cookies

(by Shirley McNevich)

1 box any flavor Duncan Hines cake mix
1 8oz. Cool Whip (thawed)
1 egg

In a bowl add egg--beat. Add cake mix and Cool Whip--stir until blended. Drop by teaspoonfuls on to cookie sheets (it will depend on which flavor cake mix whether or not you need to grease the cookie sheets--try one test cookie first to figure this out). Bake at 350 degrees for 10-12 minutes.

#785 - Cocoa Chocolate Chip Cookies

(by Shirley McNevich)

2 1/4 cups flour
1/2 cup Hershey's cocoa
1 tsp. baking soda
1/2 tsp. salt
1 cup softened butter
1 cup Domino's dark brown sugar (packed)
3/4 cup white sugar
1 tsp. vanilla
2 eggs
2 cups Nestlé's semi-sweet chocolate chips

In a bowl add flour, cocoa, baking soda and salt--stir and set aside. In a mixer add butter, brown sugar, and white sugar--beat. Add vanilla--beat. Add eggs--beat for 2 minutes. Add flour mixture slowly--beat. Remove from mixer and add chocolate chips--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 8-10 minutes. Cool for 2 minutes before removing from cookie sheets.

#786 - Raisin Cookies

(by Aunt Isabelle "Snooky" McNevich Worhach)

2 cups raisins
1 cup water
3 1/2 cups flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 cup Crisco
1 3/4 cups white sugar
2 eggs
1 tsp. vanilla
1/2 cup chopped walnuts

Put raisins in a saucepan and pour the water on them--turn heat to medium and bring to a boil, then boil for 5 minutes. Do NOT drain the raisins--just set them aside to cool. In a bowl add flour, baking soda, baking powder, salt, cinnamon, nutmeg--stir and set aside. In a mixer add Crisco, white sugar, eggs--beat. Add vanilla--beat. Remove bowl from mixer--add the raisins/raisin juice and walnuts--stir with a wooden spoon. Add flour mixture--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 12-15 minutes.

#787 - Oreo Cookie Cake

(by Shirley McNevich)

1 package Oreo regular OR DoubleStuff cookies
3/4 stick of butter (melt after measuring)
1 - 8oz. Philadelphia cream cheese (softened)
1 cup Domino's powdered sugar
2 - 8oz. containers Cool Whip (thawed)

1 large box Jell-O INSTANT chocolate pudding (prepared according to box directions)

Make the chocolate pudding according to the box directions--refrigerate until firm. Add Oreo cookies to a Ziploc bag a few at a time--crush them using a rolling pin, dump crushed cookies into a bowl and repeat until all cookies have been crushed. Reserve 1/2 cup of the crushed Oreo cookies for later. Add the melted butter to the remaining crushed cookies in the bowl--mix, and then press cookie/butter mixture into a 9 x 13 cake pan. In a mixer add cream cheese and powdered sugar--beat. Add one container of Cool Whip to the cream cheese mixture--beat. Spread cream cheese mixture on top of the crushed cookie layer in the cake pan. Scoop the chilled chocolate pudding on top of the cream cheese layer. Spread second container of Cool Whip on top of the chocolate pudding layer. Sprinkle the reserved cookie crumbs on top. Refrigerate overnight before serving.

#788 - Peanut Butter Snack Mix

(by Shirley McNevech)

3 TBSP honey
2 TBSP butter
3 TBSP Jif peanut butter
4 cups assorted Chex cereal
2 cups miniature pretzels
1/3 cup dry roasted peanuts (or more if you like)

In a microwave safe bowl add honey, butter and peanut butter--microwave on high until it's soft enough to stir, then stir until smooth. In a large bowl add Chex cereal, pretzels and peanuts--stir. Pour peanut butter mixture over the cereal mixture--stir and toss to coat. Butter a jelly roll pan and spread the whole mixture on the jelly roll pan. Bake at 175 degrees for 90 minutes (stir mixture after the first 45 minutes of baking). Keep refrigerated after it has cooled.

#789 - Chocolate Sour Cream Pound Cake

(by Shirley McNevech)

2 sticks softened Parkay margarine
2 1/2 cups white sugar
2 tsp. vanilla
5 eggs
3/4 cup Hershey's cocoa
2 1/2 cups flour

1 tsp. baking powder
1 cup sour cream
1 - 8oz. Cool Whip
Domino's powdered sugar

In a mixer add Parkay, white sugar--beat. Add eggs--beat. Add vanilla and sour cream--beat. In a separate bowl, sift the flour, cocoa and baking powder--stir. Add cocoa mixture to the batter--beat. Pour batter into a greased and floured tube pan. Bake at 325 degrees for 55 to 65 minutes. Test with a toothpick for doneness. Let it cool in the pan for 30 minutes, and then dump it upside down on to a plate. Dust with powdered sugar. Serve with Cool Whip.

#790 - Fudge Swirl Pie

(by Shirley McNevich)

1 3/4 cups flour
2 envelopes rapid rise yeast
2 TBSP white sugar
1/2 tsp. salt
3/4 cup very warm water
2 TBSP butter (melted)
Topping: 1 cup of hot fudge ice cream topping sauce (do NOT substitute with chocolate syrup or it won't work)
Icing: 1 cup Domino's powdered sugar, 2 TBSP milk

Put the warm water in a large bowl--add the yeast and stir. Add the salt, white sugar and melted butter--stir. Add the flour--stir until mixed. Spray a 9" DEEP pie plate with Pam. Spread batter evenly in the greased pie plate. Scoop spoonfuls of the hot fudge sauce on top. Use a knife to swirl the fudge sauce through the batter (like a marble cake). Place it in a cold oven, turn heat to 350 degrees and bake 25-30 minutes or until firm and brown. Cool completely. Frosting: in a bowl add the powdered sugar and milk--stir. Spread frosting on top of the pie. Refrigerate.

#791 - English Muffin Bread

(by Shirley McNevich)

5 1/2 to 6 cups flour (spooned lightly into a measuring cup)
2 envelopes active dry yeast
1 TBSP white sugar
2 tsp. salt

1/4 tsp. baking soda
2 cups milk
1/2 cup water
cornmeal for sprinkling

In a large bowl add 3 cups of the flour, yeast, salt, white sugar and baking soda--stir lightly. Heat the milk and the water separately until very hot but not boiling (120-130 degrees). Pour the hot milk and the hot water to the flour mixture--stir with a wooden spoon and beat well. Stir in enough of the flour that wasn't used yet to make a stiff batter (like a bread dough batter). Divide the dough in half and grease two bread loaf pans. Sprinkle the cornmeal in the bottoms and sides of the pans and place one dough in each pan. Sprinkle some cornmeal on the top of each loaf. Cover each with Saran Wrap and let them rise until they double in size (about an hour). Remove the Saran Wrap and bake at 400 degrees for 25 minutes. Remove from loaf pans immediately and cool. After they are cool, slice them like bread (but they will have nooks and crannies like English Muffins).

#792 - Turkey Bake

(by Shirley McNevich)

1 stick butter
1 1/4 cups water
3 1/2 cups seasoned stuffing crumbs
1 - 2.8oz. can French fried onions (French's or Durkee's)
1 - 10.75oz. Campbell's condensed cream of celery soup
3/4 cup milk
1 1/2 cups cooked turkey (cut into bite sized pieces--leftovers can be used)
1 - 10oz. frozen peas (thawed and drained)

In a saucepan add water--bring to a boil. Remove saucepan from heat, add butter and stir until it melts. In a bowl add stuffing crumbs--pour butter/water mixture over the crumbs--stir and add 1/2 of the can of French fried onions--stir. Grease a casserole dish--spoon the stuffing mixture into the greased casserole--make sure you cover the bottom and the sides. In a separate bowl add the soup and milk--stir. Add turkey and peas to the soup--stir. Pour the turkey/soup mixture into the stuffing shell that you created in the casserole dish. Bake covered at 350 degrees for 30 minutes. Remove from oven, sprinkle the rest of the French fried onions over the top, return to oven and bake uncovered for 5-10 more minutes.

#793 - Easy Chocolate Caramels

(by Shirley McNevich)

2 sticks butter
1 cup white sugar
1 cup Domino's dark brown sugar (packed)
1 cup Kayro lite corn syrup
1 - 14oz. can Eagle brand sweetened condensed milk
1 - 2oz. square Baker's unsweetened baking chocolate
1 tsp. vanilla

Use an 8" square brownie pan--line it with foil, then spray with Pam. In a saucepan over medium heat add butter, white sugar, corn syrup and brown sugar--cook and stir. Bring to a boil, and then add condensed milk and the chocolate--cook and stir until chocolate is melted. Turn heat down to medium low--cook and stir until it measures 245 degrees on a candy thermometer. Remove from heat and add vanilla--stir quickly, then pour mixture into the greased and foiled pan. Once it has cooled, use the foil edges to lift it out of the pan, peel off the foil and place mixture on a cutting surface. Cut the batch into small pieces and wrap each piece in Saran Wrap. If you have difficulty cutting the caramels, grease the knife.

#794 - Fruitcake Dessert

(by Jane Berry - friend)

1 quart fruit pieces (peaches, cherries or blueberries--or a mix of the three)
2 eggs
1 1/3 cups white sugar
1/2 tsp. cinnamon
1/2 cup water
1 tsp. vanilla
1 cup flour
2 TBSP softened butter
1 tsp. baking powder
1/4 tsp. salt

Grease a large casserole dish. Separate the eggs, then beat the egg whites until stiff--set aside. Place fruit pieces on the bottom of the casserole dish. Sprinkle the 1/3 cup white sugar on the fruit. Sprinkle the cinnamon on top of the white sugar. In a mixer, add egg yolks, 1 cup white sugar, water, vanilla, butter, flour, baking powder, and salt--beat until mixed well. Remove bowl from mixer and fold in the beaten egg

whites. Pour entire mixture on top of the fruit in the casserole dish. Bake at 350 degrees for 1 hour.

#795 - Creamy Pumpkin Cake

(by Shirley McNevich)

1 - 18.5oz. box Duncan Hines yellow cake mix with pudding in the mix
1 cup Libby's canned pumpkin
3/4 cup egg whites
1/2 cup water
1/4 cup sour cream
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. ginger
Cool Whip for topping

In a mixer add cake mix, pumpkin, egg whites, water, sour cream, cinnamon, nutmeg and ginger--beat on low until all ingredients are moistened, then beat on high speed for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-40 minutes. Test with a toothpick for doneness. After it cools, top with Cool Whip when serving.

#796 - Homemade Soft Pretzels

(by Shirley McNevich)

4 tsp. dry active yeast
1 tsp. white sugar + 1/2 cup white sugar
1 1/4 cups warm water
4 cups hot water
5 cups flour
1 1/2 tsp. table salt
1 TBSP canola oil or vegetable oil + more for oiling a bowl
1/2 cup baking soda
kosher salt for sprinkling

Add dry yeast, 1 tsp. white sugar and 1 1/4 cups warm water in a bowl--stir until dissolved, then let it stand for 10 minutes. In a separate bowl add the flour, 1/2 cup white sugar, and 1 1/2 tsp. table salt--add the yeast mixture and the canola/vegetable oil--mix to form the dough (if too dry add a little water). Use your hands to knead the

dough until it's smooth. Use more oil to grease a bowl lightly--place the dough in the bowl and keep turning it until the dough has been oiled. Cover the bowl with a dish towel and let it rise at room temperature for 1 hour. Preheat oven to 450 degrees. In a bowl add the 4 cups hot water and the baking soda--stir until dissolved. Place the dough on the counter and cut into 10-12 even pieces. Roll each dough piece into a "snake", and then twist into a pretzel shape. As you finish each pretzel, dip them into the baking soda water and place directly on to greased cookie sheets. Sprinkle the tops of each pretzel with the desired amount of kosher salt--at this point you can also sprinkle with any flavoring you like (such as dry ranch dressing mix). Bake at 450 degrees for 8-9 minutes or until brown.

#797 - Caramel Bars

(by Shirley McNevich)

1 1/2 sticks softened Parkay margarine
1 egg
1 - 17.5oz. bag Betty Crocker chocolate chip cookie mix
2 cups Kellogg's Rice Krispies cereal
1 - 14oz. bag Kraft caramels
1/4 cup heavy whipping cream
1 tsp. vanilla

In a mixer add 1 stick Parkay, egg--beat. Add cookie mix--beat until blended. Remove bowl from mixer and stir in Rice Krispies. Remove 1 1/2 cups of the mixture--set aside. Grease a 7 x 11 baking dish/pan. Press the rest of the mixture into the dish/pan. Bake at 375 degrees for 15 minutes. While it's baking, in a saucepan add 1/4 stick Parkay, unwrapped caramels (all of them), and heavy whipping cream--cook over low heat while stirring until well blended and melted. Remove saucepan from heat and stir in the vanilla. Remove pan from oven after the 15 minutes are up and pour the hot caramel mixture over the top. Use a spoon to drop spoonfuls of the reserved dough mixture that you set aside earlier. Return pan to oven and bake at 375 degrees for 20 minutes. Cool pan on rack before cutting.

#798 - Green Beans with Cheese

(by Shirley McNevich)

10 slices bacon (cooked and drained--reserve 1/4 cup of bacon drippings)
2 - 16oz. bags frozen cut green beans
1lb. mushrooms (sliced)

3/4 cup chopped onion
3/4 tsp. ground black pepper
1 - 16oz. jar Cheez Whiz

Crumble the cooked bacon and set aside. Cook green beans according to package directions--drain well. In a skillet add reserved bacon drippings, sliced mushrooms and chopped onion--cook on medium and stir for about 10 minutes, then drain. Add the crumbled bacon (but reserve 2 TBSP crumbled bacon for later), cooked green beans and pepper to the skillet with the drained mushrooms and onions--stir lightly. Spray a 2 qt. casserole dish with Pam. Pour everything from the skillet into the casserole dish. Microwave the Cheez Whiz according to the label on the jar. Pour the melted Cheez Whiz on top of the green bean mixture in the casserole dish. Sprinkle the 2 TBSP reserved crumbled bacon over the top. Bake at 350 degrees until hot enough to serve.

#799 - Cherry Cheesecake Bars

(by Shirley McNevich)

Crust: 1 cup walnuts, 1 1/4 cups flour, 1/2 cup packed Domino's dark brown sugar, 1/2 cup butter flavored Crisco, 1/2 cup Baker's angelflake coconut

Filling: 2 - 8oz. Philadelphia cream cheese (softened), 2/3 cup white sugar, 2 eggs, 2 tsp. vanilla, 1 - 21oz. can cherry pie filling

Grease a 9 x 13 cake pan--set aside. Chop 1/2 cup of the walnuts coarsely--set aside. Chop the other 1/2 cup walnuts finely--set aside. In a bowl add flour, brown sugar, Crisco--mix with your hands to form crumbs. Add the finely chopped walnuts and the coconut to the crumbs--mix well. Remove 1/2 cup of this mixture and set aside. Press the rest of the mixture into the bottom of the cake pan. Bake the crust at 350 degrees for 15 minutes. In a mixer add cream cheese, white sugar, eggs, vanilla--beat until smooth. Spread the cream cheese mixture over the crust as soon as you bring the crust out of the oven. Place the cake pan in the oven and bake at 350 degrees for 15 minutes. Remove from oven and pour cherry pie filling over the top (while it's still hot). In a bowl add the reserved crumb mixture and the coarsely chopped walnuts--sprinkle this mixture evenly on top of the cherries. Return to oven and bake at 350 degrees for 15 minutes. Cool completely, then refrigerate overnight. Cut into bars.

#800 - Sticky Bun Muffins

(by Shirley McNevich)

1/3 cup butter (melted)
1/3 cup packed Domino's dark brown sugar
1/3 cup chopped pecans OR walnuts
2 1/4 cups Bisquick
2/3 cup milk
2 TBSP white sugar

In a bowl add melted butter, brown sugar and chopped nuts--stir. Spray muffin tins with Pam--do NOT use paper liners. Spoon the nut mixture evenly into 12 muffin holes in the tins. In a separate bowl add Bisquick, white sugar, milk--stir until the dough forms. Scoop a spoonful of dough on top of the nut mixture in each muffin cup. Bake at 425 degrees for 11-13 minutes or until browned. Remove from oven and dump the muffin tins upside-down on to a piece of aluminum foil coated with Pam, but DO NOT remove the pan yet--let it sit for a few minutes so the brown sugar mixture drips down over each muffin. Remove the muffin pan and serve.

#801 - Sour Cream Mocha Cake

(by Shirley McNevich)

3 cups flour
3 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 cup butter
1 cup white sugar
3 eggs
1 cup sour cream

Filling: 1 - 6oz. bag Nestlé's semi-sweet chocolate bits, 1/2 cup Domino's dark brown sugar, 2 TBSP instant coffee

Glaze: 2 tsp. instant coffee, 3 TBSP boiling water, 1 3/4 cups Domino's powdered sugar

In a bowl add flour, baking powder, baking soda and salt--stir and set aside. In a mixer add the butter, white sugar--beat. Add eggs--beat. Add sour cream--beat. Slowly add flour mixture--beat and set aside. In a bowl add the chocolate bits, brown sugar and 2 TBSP instant coffee--stir well. Grease a bundt cake pan. Spoon 1/3 of the cake batter, then 1/2 of the filling mixture, then 1/3 of the cake batter, then the

rest of the filling mixture, then remaining 1/3 batter into the bundt cake pan. Bake at 350 degrees for 1 hour to 1 hour 10 minutes (test with a toothpick at 1 hour). Cool completely, and then flip it upside down on to a cake plate. Glaze: dissolve the 2 tsp. instant coffee into the 3 TBSP boiling water, and then pour it in a bowl. Let it cool just a bit, then add the powdered sugar and stir. Drizzle the glaze over the cooled cake.

#802 - Baked Cheeseburger

(by Shirley McNevich)

1 1/2 lbs. ground chuck
1 chopped medium onion
1/4 cup chopped green pepper
1/4 cup chopped red pepper
1 tsp. salt
1/2 tsp. pepper
1 - 8oz. can Hunt's tomato sauce
1/4 cup Heinz ketchup
1 cup shredded cheddar cheese
1 - 7.5oz. can Pillsbury buttermilk biscuits (in the refrigerated section of the grocery store)

In a skillet add ground chuck, chopped onions, chopped red peppers, chopped green peppers, salt and pepper--cook until meat is browned, then drain the meat mixture. Return the meat mixture to the skillet and add tomato sauce and ketchup--stir and cook until hot. Grease a 1.5 qt. casserole/baking dish. Pour the meat mixture into the casserole. Sprinkle the cheese over the top. Open the biscuit can and separate the biscuits. Arrange the buttermilk biscuit dough on top of the cheese. Bake at 375 degrees for 20-25 minutes or until top is golden brown.

#803 - Cherry Apple Punch

(by Shirley McNevich)

8 scoops Kool-Aid pre-sweetened cherry soft drink mix (use the scoop inside the Kool-Aid)
3 qts. water
ice
4 cups apple juice
1 - 2 liter bottle 7Up or Sprite

In a glass/plastic container or punch bowl, dissolve the cherry Kool-Aid with the

water--stir to mix. Add the apple juice--stir. Add ice. Add 7Up or Sprite to your taste--stir.

#804 - Chocolate Walnut Bars

(by Shirley McNevich)

1 cup softened butter
1 cup Domino's dark brown sugar (packed)
1 egg
1 tsp. vanilla
2 cups flour
1/2 tsp. salt
1 1/2 cups chopped walnuts
1 cup Nestlé's semi-sweet chocolate bits

In a mixer add butter, brown sugar, egg, and vanilla--beat. Add flour, salt and only 1/2 cup of the chopped walnuts--beat. Spray a 9 x 13 cake pan with Pam. Pour batter into the greased cake pan. Bake at 350 degrees for 25 minutes or until browned lightly. Remove from oven and immediately sprinkle the chocolate bits over the top. Let it stand for 5 minutes, then spread the melted chocolate bits with a knife so the top is coated. Sprinkle the rest of the chopped walnuts over the top and press them down slightly. Cool completely, and then cut into bars.

#805 - Cream of Celery Casserole

(by Shirley McNevich)

1lb. ground chuck
1 tsp. salt
1/2 tsp. pepper
1 chopped onion
1 pint frozen peas (thawed and drained)
1 cup shredded cheddar cheese
1/2 lb. any kind of pasta noodles (cooked according to box directions, then drained)
1 - 10.75oz. can Campbell's cream of celery soup
1 1/2 cups milk
2 1/2 slices bread (broken into bite sized pieces)

In a skillet, add ground chuck, salt, pepper and chopped onion--brown, drain and set aside. Cook the pasta according to box directions. In a bowl add soup and milk--stir. In a large bowl add cooked/draind noodles and ground chuck mixture--mix well.

Pour soup/milk mixture into ground chuck/noodles--stir. Add thawed/drained peas--stir. Grease a 2qt. casserole dish. Pour entire mixture into the greased casserole dish. Bake at 350 degrees for 45 minutes--remove from oven, sprinkle shredded cheese and breadcrumbs on top and return to oven for 15 more minutes or until breadcrumbs are golden brown and crispy.

#806 - Chocolate Sauerkraut Cake

(by Shirley McNevich)

2/3 cup butter
1 1/2 cups white sugar
3 eggs
1 cup Hershey's cocoa
1 tsp. vanilla
2 1/4 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
2/3 cup sauerkraut (rinsed in water, drained and chopped)

In a bowl add flour, baking soda, baking powder and salt--stir and set aside. In a mixer add butter and white sugar--beat. Add eggs and vanilla--beat. Add cocoa--beat. Put sauerkraut in a sieve or colander--rinse well, drain. Dump drained sauerkraut on to a cutting board and use a large knife to chop finely. Add chopped sauerkraut to batter--beat. Add flour mixture slowly--beat. Pour batter in to a greased 9 x 13 cake pan. Bake at 350 degrees for 30 minutes--test with a toothpick for doneness. Cool the cake completely, and then frost as desired.

#807 - Baked Mashed Potatoes

(by Shirley McNevich)

4 TBSP butter
2 diced celery ribs
1 diced onion
4 cups red potatoes (washed, peeled and cubed)
1/2 cup milk
2 beaten eggs
2 slices bread
1/3 cup Breakstone's sour cream
1/2 cup shredded cheddar cheese (optional)

salt and pepper (to your taste)

In a skillet add 2 TBSP butter, diced celery and chopped onion--cook on medium heat until celery and onions are tender--set aside. Add water to a pot with 1 tsp. salt and the cubed red potatoes--bring water to a boil, then cook until potatoes are tender--drain. Place drained potato cubes in a bowl and mash with a potato masher. Add the milk and stir. Add the beaten eggs, celery/onions, and sour cream--stir well. Remove the crust from the bread and break both slices into small pieces--add the bread pieces to the potato mixture--stir. Add salt and pepper to your taste--stir. Scoop the entire mixture into a greased 1.5 quart casserole dish. Place the remaining 2 TBSP butter on the top. Bake uncovered at 350 degrees for 35 minutes, then remove from oven and sprinkle the shredded cheddar cheese on top. Return to oven and bake 10 more minutes.

#808 - Microwave Smore

(by Shirley McNevich)

2 graham cracker squares
1/3 of a Hershey's milk chocolate bar
1 large marshmallow

Place a paper napkin on the dish in your microwave (if your microwave doesn't have a dish, use a microwave safe plate). Place one of the graham cracker squares on the paper towel. Place the chocolate on top of the graham cracker and the marshmallow on top of the chocolate. Microwave on high for :15 to :25 seconds (just until the marshmallow puffs up). Place the second graham cracker on top--let it stand for 1 minute before squishing and eating.

#809 - Microwave Drop Cookies

(by Shirley McNevich)

1 - 6oz. bag Nestlé's white chocolate chips
1 cup Jif peanut butter
1 - 8oz. jar Fluff marshmallow
2 cups Kellogg's rice krispies cereal

Line cookie sheets with saran wrap--set aside. In a microwave safe bowl add white chocolate chips--microwave on high for 2 minutes. Remove from microwave and add peanut butter and marshmallow--stir well. Add rice krispies--stir. Drop by teaspoonfuls on to the saran wrap covered cookie sheets. Cool completely, then refrigerate.

#810 - Strawberry Cool Whip Cake

(by Shirley McNevich)

1 - 6oz. box strawberry Jell-O (DRY--do NOT mix according to box directions)
1 - 16oz. package frozen sliced strawberries (thawed but NOT drained)
1 box Duncan Hines white cake mix
3/4 cup canola oil
1/2 cup water
3 TBSP flour
Frosting: 1 - 8oz. Cool Whip, fresh sliced strawberries for garnish

In a mixer add dry Jell-O, dry cake mix, flour, water, and canola oil--beat until smooth. Add 1 - 16oz. package of sliced strawberries--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-40 minutes--test with a toothpick for doneness. Make sure Cool Whip has been refrigerated for 2 hours. Spread Cool Whip on cooled cake. Garnish with the fresh sliced strawberries (dry the strawberries on paper towels if they are too wet).

#811 - Ice Cream Delight

(by Shirley McNevich)

60-70 Ritz crackers
1 stick butter (melted)
1 1/2 cups milk
2 - 3oz. boxes Jell-O vanilla INSTANT pudding
2 - 8oz. containers Cool Whip (thawed)
1 qt. premium vanilla ice cream (softened)

Place the Ritz crackers a few at a time in a heavy plastic bag--crush with a rolling pin. Repeat with all crackers. Reserve 1 cup of the crushed crackers for later. Place the rest of the crushed crackers in a bowl with the melted butter--mix. Press the cracker/butter mixture into a greased 9 x 13 cake pan--use a wooden spoon to smooth it out, and then bake it at 350 degrees for 8-10 minutes. Cool the cracker crust after removing from oven. In a mixer add the two boxes instant pudding and the milk--beat until smooth. Add one container of Cool Whip to the mixer--beat well. Add the softened ice cream a few scoops at a time--beat. Pour entire mixture over the crackers in the cake pan. Freeze the entire pan overnight. The next day, remove from freezer, top with the other container of Cool Whip. Sprinkle the reserved crushed crackers on top. Keep frozen.

#812 - Butterscotch Oatmeal Cookies

(by Shirley McNevich)

1 1/4 cups flour
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
2 sticks butter (softened)
3/4 cup white sugar
3/4 cup Domino's dark brown sugar (packed)
2 eggs
1 tsp. vanilla
3 cups Quaker quick oats (uncooked)
1 - 12oz. bag Nestlé's butterscotch chips

In a bowl add flour, baking soda, salt, cinnamon--stir and set aside. In a mixer add softened butter, white sugar and brown sugar--beat. Add eggs and vanilla--beat until smooth. Add the flour mixture a little at a time--beat. Add quick oats--beat. Remove from mixer, add butterscotch chips--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 7-8 minutes. If you want the cookies to be crisp bake for 9-10 minutes instead.

#813 - Strawberry Muffins

(by Shirley McNevich)

1 1/2 cups chopped fresh strawberries
1/2 cup white sugar
1/4 cup white sugar
1/4 cup butter
2 eggs
1 tsp. vanilla
1 3/4 cups flour
1/2 tsp. baking soda
1/4 tsp. salt
1/4 tsp. nutmeg

In a bowl add strawberries and 1/2 cup white sugar--stir, then let them sit for 1 hour. After 1 hour, drain the strawberries but SAVE the drained juice. In a mixer add butter and 1/4 cup white sugar--beat. Add eggs and vanilla--beat. Add baking soda, salt and nutmeg--beat. Add flour--beat. Add reserved juice--beat. Remove bowl from mixer--

add the strawberries--stir gently with a wooden spoon just until mixed. Line muffin tins with cupcake liners. Fill each liner 2/3 full with batter. Bake at 425 degrees for 17-20 minutes. Test with your finger--if muffin tops spring back when touched lightly, they're ready.

#814 - Milky Way Cookies

(by Shirley McNevich)

3/4 cup white sugar
3/4 cup Domino's dark brown sugar
3/4 cup butter
1 1/2 tsp. vanilla
3/4 cup Jif peanut butter
2 eggs
2 1/4 cups flour
3/4 tsp. baking soda
3/4 tsp. baking powder
3/4 tsp. salt
2 bags bite sized (NOT fun size) Milky Way candies--about 54 pieces

Unwrap the Milky Ways--set aside. In a mixer add white sugar, brown sugar and butter--beat. Add eggs and vanilla--beat. Add peanut butter--beat. Add baking soda, baking powder and salt--beat. Add flour--beat well. Wrap a heaping tsp. of cookie dough around each unwrapped Milky Way and form the dough so candy is covered. Place on greased cookie sheets. Repeat until you run out of dough. Bake at 350 degrees for 13-16 minutes. Remove from oven, let them cool on cookie sheets for 5 minutes, then remove from cookie sheets and place them on paper towels to cool.

#815 - Lemonade Pie

(by Shirley McNevich)

2 - 9" ready-made graham cracker crusts
1 - 5oz. can Carnation evaporated milk
1 - 3.4oz. box Jell-O lemon INSTANT pudding
1 - 8oz. Philadelphia cream cheese (softened)
1 - 8oz. Cool Whip (thawed)
3/4 cup frozen lemonade concentrate (thawed--do NOT dilute)

In a mixer add dry pudding mix and evaporated milk--beat for 3 minutes and set aside. In a second mixer bowl add cream cheese--beat. Add thawed lemonade

concentrate to cream cheese--beat. Add Cool Whip--beat. Dump cream cheese mixture and pudding mixture together--fold using a wooden spoon until mixed. Pour half of the combined mixture into each of the graham cracker crusts. Refrigerate overnight.

#816 - One Pan Rhubarb Cake

(by Shirley McNevich)

4 cups rhubarb (cut into small pieces)
1 cup white sugar
1 - 6oz. box strawberry Jell-O (dry--do not mix)
1 box Duncan Hines white cake mix (dry--do not mix)
2 cups cold water
5 TBPS butter

Grease a 9 x 13 cake pan. Sprinkle the 4 cups rhubarb evenly on the bottom of the cake pan. Sprinkle the white sugar over the rhubarb. Sprinkle the dry Jell-O over the white sugar. Sprinkle the dry cake mix over the dry Jell-O. Pour the water slowly over the top. Dot the butter on the top. Bake at 350 degrees at 40-50 minutes--test with a toothpick for doneness.

#817 - Ground Beef and Potato Casserole

(by Shirley McNevich)

1lb. ground chuck
1 - 9oz. bag frozen green beans (cooked according to package directions and DRAINED)
1 - 10.75oz. can Campbell's condensed tomato soup
1/4 cup water
2 tsp. salt
1/2 tsp. pepper
2 cups prepared mashed potatoes
1 - 2.8oz. can Durkee or French's French fried onions
1/2 cup shredded cheddar cheese
1 chopped onion

Cook string beans with 1 tsp. salt--drain and set aside. In a skillet, brown the ground chuck with 1 tsp. salt, pepper and chopped onion--drain but keep it in the skillet. Turn heat to medium. Add the tomato soup and water to the drained beef--stir. Add string beans to the beef mixture--stir. Grease a 2 qt. casserole dish. In a bowl add mashed

potatoes and half of the can of French fried onions--stir. Spoon the potato mixture in the bottom and up the sides of the casserole to make a well in the center. Scoop the beef mixture into the center well of the mashed potatoes. Bake uncovered at 350 degrees for 25 minutes. Remove from oven, sprinkle shredded cheddar cheese and the other half can of French fried onions rings on top--return to oven for 5 minutes longer or until cheese is melted.

#818 - Pineapple Cheesecake Squares

(by Shirley McNevich)

1 cup flour
1/2 cup butter
1/2 cup white sugar
1 tsp. grated orange peel (zest)
1 tsp. grated lemon peel (zest)
Filling: 1 - 8oz. Philadelphia cream cheese (softened), 1/4 cup white sugar, 2 TBSP milk, 1 tsp. vanilla, 1 egg, 1 - 8oz. can Dole crushed pineapple (drained), 1 TBSP melted butter, 1 cup Baker's angelflake coconut

In a bowl add flour, 1 cup butter, 1/2 cup white sugar, and both orange and lemon zest--stir and mix until crumbly. Press the mixture into a greased 9 x 9 square pan or 11 x 7 greased pan. Bake crust at 350 degrees for 20-25 minutes or until browned--remove from oven and cool completely. In a mixer add cream cheese and 1/4 cup white sugar--beat. Add egg and vanilla--beat. Add milk--beat. Remove bowl from mixer--add drained pineapple--stir with a wooden spoon. Pour the cheesecake mixture over the cooled crust. In a small bowl mix melted butter and coconut--set aside. Bake cheesecake at 350 for 10 minutes--remove from oven, sprinkle coconut/butter mixture evenly on top. Return cheesecake pan to oven and bake at 350 degrees for 8-12 minutes or until coconut is browned. Cool, refrigerate and cut into squares.

#819 - Macaroon Cookie Bars

(by Shirley McNevich)

1 box Duncan Hines Moist Deluxe dark chocolate fudge cake mix
1/3 cup softened Parkay margarine
1 egg
Topping: 1 - 14oz. can Eagle sweetened condensed milk (NOT evaporated), 1 tsp. vanilla, 1 egg, 1 1/4 cups Baker's angelflake coconut, 1 cup chopped pecans

In a mixer add egg and Parkay--beat. Add cake mix--beat until crumbly. Grease a 9 x 13 cake pan. Press the cake mixture evenly in the bottom--set aside. In a mixer add the egg and vanilla--beat. Add condensed milk--beat until blended. Remove bowl from mixer and fold in 1 cup of the coconut and all of the pecans using a spoon. Pour the milk mixture over the pressed cake mixture in the cake pan. Sprinkle the remaining 1/4 cup of coconut over the top. Bake at 350 degrees for 30-40 minutes or until golden brown. If the center seems runny, it's ok because it will set when cooled. Cool completely, and then cut into squares or bars.

#820 - Beef Stew

(by Shirley McNevich)

2 to 2 1/2 lbs. sirloin tip roast beef
1 chopped onion
1/2 cup chopped fresh parsley
2 ribs of celery (chopped)
celery leaves/heart from the inside of the celery stalk (finely chopped)
3 tsp. salt
1 tsp. pepper
1/2 cup water + 2 qt. water
6-8 red potatoes (peeled, washed and cut into bite sized pieces)
2 - 1lb. bags baby carrots
1 can canned tomatoes (about 16 oz.)

Place the roast beef in a Dutch oven, add 1/2 cup water and 1 tsp. salt--cook on medium and keep turning the roast until both sides are browned and the water cooks off (about 20 minutes). Add 1 qt. water to the roast--bring the water to a boil. Turn heat down to low and simmer for 3 to 3 1/2 hours until meat is done--test with a fork for tenderness. Remove the roast and put it in a casserole dish to cool--refrigerate once cooled. Drain the broth into a container, let it cool on the counter and refrigerate the broth overnight. The next day, scoop the grease off of the top of the broth and throw the grease away. Put the remaining broth in a 4-5 qt. pot--add the chopped onion, chopped parsley, chopped celery, chopped celery heart and leaves to the broth--stir. Turn heat to medium and add 1 qt. water to the broth mixture--stir. Add 2 tsp. salt and 1 tsp. pepper--stir. Add baby carrots and canned tomatoes--stir. Cook on medium until carrots are partially tender--stir occasionally. While the stew is cooking, wash/peel/chop potatoes into bite sized pieces. Add potato pieces to the stew--stir. Cook on medium heat until potatoes are tender--test with a fork. Cut the roast beef into bite sized pieces--add to the stew and stir. Cook on medium until the meat is hot, and then serve. If it doesn't seem like there is enough broth, add more water a little at a time.

#821 - Homemade Honeybuns

(by Shirley McNevich)

1/2 cup chopped nuts
1/3 cup honey
1/3 cup butter (melted)
1 - 10oz. can Hungry Jack refrigerated flaky biscuits
2 TBSP Domino's dark brown sugar
3/4 tsp. cinnamon
2 TBSP butter (melted)

In a bowl add chopped nuts, honey and melted butter--stir. Pour the nut mixture into an ungreased bread loaf pan and spread on the bottom. Separate the biscuit dough into 10 biscuits--set aside. In a separate bowl add brown sugar and cinnamon--stir. Place 1 tsp. of the brown sugar mixture on the top of each biscuit and press lightly. Stand the biscuits on their edges so you have two rows of 5 standing biscuits. Drizzle the 2 TBSP melted butter over the top. Bake at 350 degrees for 25-30 minutes or until light golden brown. Cool for 5 minutes, then place a piece of foil over the top and invert the pan on to a plate. Cut and serve.

#822 - Pistachio Whip

(by Shirley McNevich)

1 1/4 cups flour
1/2 cup softened butter
1/2 cup pistachio nuts (finely chopped)
1 - 8oz. Philadelphia cream cheese (softened)
1 cup Domino's powdered sugar
1 - 8oz. Cool Whip (thawed)
2 - 3.75oz. boxes Jell-O INSTANT pistachio pudding/pie filling
3 cups milk

In a bowl add flour, softened butter and chopped pistachios--mix until it forms crumbs. Press crumbs in to the bottom of a greased 9 x 13 cake pan. Bake the crust at 350 degrees for 18-23 minutes or until lightly browned. Remove from oven and cool completely. In a mixer add cream cheese and powdered sugar--beat. Add half of the container of Cool Whip--beat. Spread this mixture over the cooled crust--set aside. Again with the mixer add both boxes of pudding mix and milk--beat for 5 minutes or until thickened. Add the remaining Cool Whip--beat. Spread this mixture on top of the cream cheese mixture. Refrigerate overnight.

#823 - Black and White Cheesecake

(by Shirley McNevich)

20 Oreo cookies (crushed) + extra for topping
3 TBSP butter (melted)
4 - 8oz. Philadelphia cream cheese (softened)
1 cup white sugar
1 tsp. vanilla
1 cup sour cream
4 eggs
6 squares Baker's semi-sweet baking chocolate (melted and cooled according to box directions)

Place Oreos into a Ziploc bag and crush with a rolling pin--set aside. Grease a 9 x 13 cake pan--set aside. In a bowl add crushed Oreos and melted butter--mix. Press cookie mixture into the bottom of the greased cake pan. Bake crust at 325 degrees for 10 minutes--remove from oven and let it cool while making the batter. In a mixer add cream cheese, white sugar and vanilla--beat until blended. Add the sour cream--beat. Add eggs--beat. Remove one cup of the batter--set aside. Remove the bowl from the mixer and add the melted chocolate--stir with a spoon. Pour the chocolate cream cheese batter over the baked crust. Spoon the reserved batter on top of the chocolate batter (about 2" apart). Use a table knife to swirl the vanilla batter through the chocolate batter. Bake at 325 degrees for 40 minutes. Let it cool, then sprinkle extra crushed Oreos over the top. Refrigerate overnight.

#824 - Caramel Cake

(by Shirley McNevich)

1 box Duncan Hines chocolate cake mix
1 - 14oz. bag Kraft caramels (unwrapped)
1/2 cup butter
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
1 cup chopped pecans

In a mixer, prepare cake mix according to box directions. Grease a 9 x 13 cake pan. Pour 2 cups of the cake batter into the greased cake pan. Bake at 350 degrees for 15 minutes. While baking, use a saucepan over low heat--add the caramels, butter and condensed milk. Cook and stir until smooth. Remove cake from oven after the 15 minutes and spread the melted caramel mixture over the top of the cake. Spread the rest of the cake batter over the caramel mixture. Sprinkle the chopped pecans on top

of cake. Bake at 350 degrees for 30-35 minutes or until you can get the cake to spring back when you lightly touch it with your finger.

#825 - Chocolate Walnut Cookies

(by Shirley McNevich)

1 1/2 cups flour
3/4 tsp. baking soda
3/4 tsp. salt
3/4 cup Domino's dark brown sugar (packed)
1 1/2 sticks butter (softened)
1 egg
1 tsp. vanilla
1 - 10oz. bag Nestlé's chocolate chunks
1 cup chopped walnuts

In a bowl add flour, baking soda and salt--stir and set aside. In a mixer add brown sugar and butter--beat about 5 minutes. Add egg and vanilla--beat. Add flour mixture slowly--beat. Remove from mixer and add chocolate chunks and chopped walnuts--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 8-10 minutes. After they're baked, wait 2 minutes before removing them from cookie sheets.

#826 - Smooth Pumpkin Pie

(by Shirley McNevich)

1 - 15oz. can Libby's pumpkin
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
3 eggs
1/2 tsp. cinnamon + cinnamon for sprinkling
1 tsp. salt
1 tsp. vanilla
1 - 9" pie crust dough or make your own

In a bowl add eggs--beat with a fork. Add Eagle brand milk--stir with a spoon. Add pumpkin--stir until mixed. Add salt, vanilla and cinnamon--stir until smooth. Spray a 9" pie plate with Pam. Insert the pie dough, flute the edges and spray the inside of the pie crust with Pam. Pour pumpkin mixture into the pie crust. Place pie on top of a cookie sheet. Sprinkle the top of the pie with cinnamon to your taste. Bake at 425

degrees for 15 minutes, then reduce temperature to 350 degrees and bake for 30-40 more minutes or until inserted knife comes out clean.

#827 - Chocolate Oatmeal Drop Cookies

(by Shirley McNevich)

1 cup softened butter
1 1/2 cups white sugar
1 cup Domino's dark brown sugar (packed)
2 eggs
2 tsp. vanilla
1 1/2 cups flour
3/4 cup Hershey's cocoa
1 tsp. baking soda
1/2 tsp. salt
3 cups Quaker quick oats
1/2 cup chopped nuts (optional)

In a mixer add butter, white sugar and brown sugar--beat. Add eggs and vanilla--beat. Add baking soda, salt and cocoa--beat. Add flour slowly--beat. Remove from mixer and add oats and nuts--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 11-12 minutes. Cool one minute before removing from cookie sheets.

#828 - White Chocolate Cake

(by Shirley McNevich)

1 cup softened butter
1 3/4 cups white sugar
4 eggs (yolks only)
6 - 1oz. squares Baker's white baking chocolate (melted and cooled according to box directions)
1 tsp. vanilla
2 1/2 cups cake flour
1 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 cup Baker's angelflake coconut
1 cup chopped pecans
Frosting: 1/2 cup softened butter, 2 - 3oz. softened Philadelphia cream cheese, 3 3/4

cups Domino's powdered sugar, 2 - 1oz. squares Baker's white baking chocolate (melted and cooled according to box directions), 1 tsp. vanilla

In a mixer add 1 cup butter and white sugar--beat. Add 4 egg yolks--beat. Add melted/cooled white chocolate and vanilla--beat. In a separate bowl add flour, baking powder and salt--stir. Add flour mixture to the batter in the mixer slowly--beat. Add milk--beat. Remove bowl from mixer and add coconut and chopped pecans--stir with a wooden spoon. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-45 minutes or until inserted toothpick comes out clean. Cool the cake. Frosting: in a mixer add 1/2 cup softened butter and cream cheese--beat. Add powdered sugar slowly--beat. Add melted/cooled white chocolate--beat. Add vanilla--beat until mixture is fluffed. Remove from mixer and frost the cake. Keep cake refrigerated.

#829 - Strawberry Punch

(by Shirley McNevich)

1 - 48oz. bottle Ocean Spray CranStrawberry drink (if your grocery store only has the 64oz. size, you can estimate)
2 quarts softened premium strawberry ice cream
2 cups frozen strawberries (thawed to room temperature)
3 - 12oz. cans of Sprite soda

In a punch bowl, pour in the CranStrawberry drink. Add the thawed strawberries--stir gently with a whisk. Add the softened ice cream--stir gently with a whisk. Open two of the cans of Sprite--pour into the mixture and whisk gently. If it seems too thick for your taste, add the third can of Sprite. Serve immediately.

#830 - No Bake Strawberry Cheesecake

(by Shirley McNevich)

1 - 9" ready-made Keebler graham cracker crust
1/2 of an 8oz. Philadelphia cream cheese
1/4 cup white sugar
1/2 cup sour cream
1 tsp. vanilla
1/2 of an 8oz. Cool Whip (thawed)
1 pint fresh strawberries (thinly sliced)
1 cup strawberry glaze (buy a strawberry glaze mix or make your own)

Wash and slice the strawberries--drain on paper towels. In a mixer add cream cheese

and white sugar--beat. Add vanilla--beat. Add sour cream--beat. Add the Cool Whip--beat just until blended. Spread 1/2 cup of the strawberry glaze on the bottom of the graham cracker crust. Place the sliced strawberries on top of the glaze. Spread the other 1/2 cup of strawberry glaze on top of the strawberries. Spoon the cream cheese mixture on top of the glaze. Refrigerate overnight.

#831 - Cream Cheese Pound Cake

(by Shirley McNevich)

3 sticks softened butter (no substitutes)
1 - 8oz. Philadelphia cream cheese
3 cups white sugar
3 cups cake flour
6 eggs
1 tsp. vanilla

In a mixer add cream cheese, butter and white sugar--beat. Add a little cake flour, then add an egg--beat. Repeat until all cake flour and eggs have been added--beat until smooth. Add vanilla--beat. Pour batter into a greased bundt cake pan or tube pan. Place cake pan in your oven--DO NOT PREHEAT. Bake at 325 degrees for 1 hour 15 minutes to 1 hour 30 minutes--test with a toothpick for doneness. Cool. then carefully flip pound cake on to a cake dish.

#832 - Blueberry No Bake Cheesecake

(by Shirley McNevich)

1 - 9" Keebler ready-made graham cracker crust
1 - 8oz. Philadelphia cream cheese
1/2 cup white sugar
1 cup sour cream
2 tsp. vanilla
1 - 8oz. Cool Whip (thawed)
1 can Lucky Leaf blueberry pie filling

In a mixer add cream cheese and white sugar--beat. Add vanilla and sour cream--beat. Remove bowl from mixer and add Cool Whip--fold in with a spoon. Pour batter into graham cracker crust. Refrigerate a few hours, remove from refrigerator and add blueberry pie filling on top, then refrigerate overnight before serving.

#833 - Baked Potatoes and Cheese

(by Shirley McNevich)

1 1/2 cups sour cream
1 - 10.75oz. can Campbell's condensed cream of chicken soup
1 - 32oz. bag Ore Ida southern style hash browns (thawed)
1 - 8oz. bag shredded sharp cheddar cheese
crushed Ritz crackers (1 cup AFTER you crush them)
2 TBSP butter, melted

In a bowl add soup and sour cream--stir. Add the thawed hash browns and cheese--stir until mixed. Grease a 9 x 13 baking dish with Pam. Pour the mixture into the baking dish. In a separate bowl add the crushed crackers and melted butter--stir. Sprinkle cracker mixture on top of potato mixture. Bake at 350 degrees for 50 minutes or until well heated.

#834 - Macaroni Stew

(by Shirley McNevich)

6 cups water
1 - 7.25oz. box Kraft macaroni and cheese dinner
1 - 15oz. bag frozen peas
1/4 cup milk
1/3 cup sour cream
1 tsp. salt
1 tsp. pepper
1 1/2 cups chopped cooked meat (chicken, ham or turkey--your choice)

In a saucepan add the water and the salt--bring to a boil. Add the macaroni (NOT the cheese packet) and the frozen peas--bring back to a boil, then cook until macaroni is tender. Drain the macaroni and peas, and then return them to the saucepan. Add the milk, sour cream, pepper, cheese sauce packet--stir. Add the cooked meat--stir. Stir and heat until hot enough to serve.

#835 - Cheddar Cheese and Broccoli Casserole

(by Shirley McNevich)

- 2 - 10oz. bags frozen broccoli pieces (thawed but NOT drained)
- 1 - 8oz. bag Sargento's shredded cheddar cheese
- 1 - 12oz. cottage cheese
- 3 beaten eggs
- 3 1/2 TBSP flour
- 1/2 cup softened butter
- 1 tsp. salt
- 1/2 tsp. pepper
- 3 slices bread (broken into bite sized pieces)

Spray a 2qt. casserole dish with Pam--set aside. In a large bowl add the eggs--beat. Add butter, flour, and cottage cheese--stir until mixed. Add salt and pepper--stir. Add shredded cheddar cheese---stir until mixed. Add frozen broccoli--stir just until mixed. Pour entire mixture into the casserole dish. Place casserole on a cookie sheet--bake covered at 350 degrees for 30 minutes. Remove from oven, remove cover, place bread pieces on top and bake UNCOVERED at 350 degrees for 30 minutes more.

#836 - Refrigerated Vegetable Salad

(by Shirley McNevich)

- 1 - 16oz. can cut green beans (drained)
- 1 - 16oz. can peas (drained)
- 1 - 16oz. can whole kernel corn (drained)
- 1 - 4oz. jar chopped pimentos (drained)
- 1 cup finely chopped celery
- 1 chopped medium onion
- 1 chopped green pepper
- 1 cup white sugar
- 1/2 cup cider vinegar
- 1/2 cup canola oil
- 1 tsp. salt
- 1/2 tsp. pepper

In a large glass bowl add all drained vegetables, celery, onion and green pepper--set aside. In a saucepan add white sugar, vinegar, oil, salt and pepper--turn heat on medium, stir and bring to a boil. Once boiling, boil for 3 minutes--remove from heat. Let the sauce mixture cool to room temperature, and then pour sauce over the

vegetables. Carefully stir all ingredients until mixed and coated, then refrigerate. Keep refrigerated.

#837 - Corn and Broccoli Casserole

(by Shirley McNevich)

1/2 cup chopped onion
1 tsp. butter
2 tsp. butter (melted)
2 cups broccoli florets (fresh or frozen--either way, cook and drain broccoli before adding)
1 - 14.75oz. DelMonte cream style corn
1 beaten egg
1/3 cup milk
1 cup bread crumbs

In a skillet add 1 tsp. butter and the chopped onion--cook over medium heat until transparent. Add cooked broccoli to the chopped onions--stir. Grease a casserole dish and pour the broccoli mixture into the casserole--set aside. In a bowl add creamed corn, beaten egg and milk--stir. Pour egg mixture over the broccoli mixture in the casserole. Add the 2 tsp. melted butter and bread crumbs to a bowl--stir. Sprinkle bread crumb mixture over the top of the casserole. Bake uncovered at 350 degrees for 20-25 minutes or until crumbs are browned.

#838 - Bowtie Noodles and Tuna

(by Shirley McNevich)

1 - 8oz. box bowtie pasta
1 cup Hellmann's mayo (regular or lite)
2 hard boiled eggs (chopped)
1 OR 2 - 6oz. cans Star Kist solid white albacore tuna (drained and flaked)
2 TBSP cider vinegar
1/2 tsp. pepper
1 tsp. salt
1 cup chopped celery
1/3 cup chopped onion
1/4 cup chopped green pepper
1/2 tsp. celery seed (optional)
celery salt to taste
1 - 9oz. bag frozen cut green beans (thawed and drained)

2 cups cherry tomatoes (each tomato sliced in half)

Cook the bowtie noodles with 1 tsp. salt according to box directions--rinse with cold water and drain. In a large bowl add mayo, vinegar, chopped onion, chopped green pepper, celery seed, chopped celery, celery salt, and pepper--stir until mixed. Add cold pasta, green beans and cherry tomatoes--mix. Add flaked tuna and chopped hard boiled eggs--mix. Refrigerate until cold.

#839 - Frozen Oreo Cookie Ice Cream Cake

(by Shirley McNevich)

24 crushed Oreo cookies (crush them with a rolling pin after placing them a few at a time in a Ziploc bag)

1/4 cup butter (melted)

1/2 gallon softened premium vanilla ice cream

1 - 14oz. can Eagle brand sweetened condensed milk

1/2 cup softened butter

1 - 16oz. can/bottle Hershey's chocolate syrup

1 tsp. vanilla

1 - 8oz. Cool Whip

1 cup chopped nuts (peanuts, pecans or walnuts)

Crush the Oreo cookies, then place them in a bowl. Add the 1/2 cup melted butter to the crushed cookies--mix. Press the cookie mixture into a 9 x 13 cake pan, and then place the cake pan in the freezer for 1 hour. Remove the cake pan from the freezer and scoop the entire 1/2 gallon of vanilla ice cream evenly on top of the cookie crust. Return the pan to the freezer for another hour. While the pan is in the freezer, add the chocolate syrup, condensed milk, and softened butter to a saucepan over medium heat--stir and bring to a boil, and then cook for 5 minutes. Remove saucepan from stovetop and immediately add the vanilla--stir. Let the syrup mixture cool to room temperature, then remove the cake pan from the freezer and pour the chocolate sauce on top of the vanilla ice cream. Return the pan to the freezer overnight. When ready to serve the next day, spread the Cool Whip on top of the ice cream cake and sprinkle the chopped nuts on top of the Cool Whip. Cut into squares and serve.

#840 - Microwave Croutons

(by Shirley McNevich)

2 TBSP butter

1/2 tsp. parsley flakes

1/8 tsp. paprika
1/8 tsp. garlic salt
1/8 tsp. pepper
2 slices of bread (cut carefully into cubes)

Spray a microwave safe baking dish with Pam--set aside. Add the butter to a microwave safe coffee cup and microwave on high for about :25 seconds or until the butter is melted. Remove from microwave and add parsley, paprika, garlic salt and pepper--stir. Spread bread cubes on the bottom of the baking dish. Carefully pour the butter mixture on top of the bread cubes, then shake and stir until bread cubes are coated. Place baking dish in microwave and cook on high uncovered for 3 minutes or until bread cubes are golden brown and crispy (stir the cubes once every minute while cooking them).

#841 - Strawberry Cheesecake Bars

(by Shirley McNevich)

9 complete rectangular graham crackers (whole)
2 TBSP white sugar
2 TBSP butter (melted)
1 TBSP water
1 cup strawberry preserves
1 - 3.3oz. box Jell-O white chocolate instant pudding mix
1/4 cup milk
1/2 tsp. vanilla
2 - 8oz. Philadelphia cream cheese
2 cups Cool Whip (thawed)
12 fresh strawberries (cut each in half)

Spray an 8" square cake pan with Pam--set aside. Place the graham crackers in a Ziploc bag and crush them with a rolling pin. In a bowl add crushed crackers, melted butter and water--mix well. Press the graham cracker mixture into the bottom of the greased cake pan. Place the strawberry preserves in a microwave safe cup and heat them in the microwave until runny--pour the heated preserves on top of the graham cracker crust--set aside for 20 minutes or until cooled to room temperature. In a mixer add the milk, vanilla and ONLY 1/3 of the dry pudding mix--NOT the whole box--beat for 1 minute. Add cream cheese--beat until smooth. Remove from mixer and add the Cool Whip to the cream cheese/pudding batter--fold them together using a spoon. Spread the cream cheese mixture on top of the strawberry preserves in the cake pan. Arrange strawberry halves on top. Refrigerate overnight before cutting.

#842 - Ham and Pea Pasta

(by Shirley McNevich)

1 - 12oz. box bowtie pasta (cooked according to package directions)
1lb. fresh or frozen sugar snap peas
1 chopped onion
1/4 to 1/2 tsp. pepper
1/4 lb. sliced deli ham (cut into strips)
1 cup heavy cream
1/3 cup grated Parmesan cheese

Cook bowtie pasta according to box directions--add the peas during the last 2 minutes of pasta cooking time. When pasta/pea mixture is done, drain but reserve 1/2 cup of the pasta water. Use the same pot you cooked the pasta/peas in and spray it with Pam. Add chopped onion to the greased pot and cook over low heat/stir until softened. Add ham strips and cook until lightly browned. Add cream--stir and cook until thickened (3-5 minutes). Add Parmesan cheese, cooked pasta/peas, pepper and reserved pasta water--stir and heat thoroughly until creamy and hot enough for serving.

#843 - Taco Dip

(by Shirley McNevich)

1 - 15.4oz. can refried beans
1 avocado (optional)
1 - 6oz. or 8oz. bag shredded cheddar cheese
1 packet taco seasoning
1 cup sour cream
1 cup chopped onions
1-2 cups shredded lettuce
1 cup diced tomatoes
1/4 cup taco sauce
sliced black olives
1 bag tortilla chips

Spread the refried beans on a pie plate. Mash the avocado and spread on top of refried beans (optional). In a bowl add sour cream and taco seasoning--stir. Spread the sour cream mixture as the next layer on top of the avocado. Spread the chopped onions on as the next layer, then the lettuce. In a bowl add the diced tomatoes and taco sauce--stir. Add tomatoes as the next layer. Sprinkle the cheddar cheese as the

next layer. Spread as many sliced black olives on top as you like. Serve with the tortilla chips.

#844 - Lemon Sheet Cake

(by Shirley McNevich)

1 box Duncan Hines lemon cake mix
4 eggs
1 - 15.5oz. can lemon pie filling
1 - 3oz. Philadelphia cream cheese
1/2 cup butter
2 cups Domino's powdered sugar
1 1/2 tsp. vanilla

In a mixer add cake mix and eggs--beat. Remove from mixer and add pie filling--fold into the batter using a spoon. Pour batter into a greased jelly roll pan (about 10.5" x 15.5" x 1"). Bake at 350 degrees for 18-20 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a mixer add butter and cream cheese--beat. Add vanilla--beat. Add powdered sugar--beat until smooth. If frosting is too thick add a little milk. Frost the cake and keep refrigerated.

#845 - Pecan Cheesecake Cookies

(by Shirley McNevich)

1/2 cup softened butter
1 - 3oz. package Philadelphia cream cheese
1 cup white sugar
1 cup flour
1/2 cup chopped pecans

In a mixer add cream cheese, softened butter and white sugar--beat. Add flour--beat. Remove bowl from mixer, add chopped pecans and stir with a wooden spoon. Make dough into 1" dough balls with your hands. Drop dough balls on to ungreased cookie sheets. Spray the bottom of a drinking glass with Pam, then press down on each dough ball to flatten into a 2" round cookie. Bake at 375 degrees for 11-13 minutes. Cool the cookies at least 2 minutes on the cookie sheets before removing with a spatula. Cookies should be chewy--if they are not, you baked them too long. Good idea to do a test cookie on this one.

#846 - Quick Cheese Dip

(by Shirley McNevich)

1/4 cup Hellmann's mayo
1 - 4oz. jar pimentos (do NOT drain)
1/4 cup chopped onions (optional)
1 - 8oz. bag Sargento's shredded mild cheddar cheese
1 - 8oz. bag Sargento's shredded sharp cheddar cheese
salt and pepper to your taste

In a large bowl added mild cheddar cheese, sharp cheddar cheese, chopped onions and pimentos (whole jar--do not drain). Add the mayo and carefully mix with a spoon. Add salt and pepper to your taste--stir. Serve immediately.

#847 - Perfect Pizza Bagels

(by Shirley McNevich)

"everything" bagels or Thomas' Mini-Squares Everything Bagel Bread
pizza or spaghetti sauce
shredded mozzarella cheese
oregano or Italian seasonings

Set toaster oven to 400 degrees and place setting dial on "toast". Separate bagel(s) or bagel bread into halves, and then place on a plate. Spoon pizza or spaghetti sauce on the top of each bagel and then place each bagel on the rack of the toaster oven (right on the rack--NOT on the toaster oven pan). Watch them carefully and remove when edges of the bagels start to brown. Sprinkle shredded mozzarella cheese on top of each bagel. Turn the toaster oven setting dial to "bake" but leave the temperature at 400 degrees. Cover the toaster oven pan with foil, place the bagels on top and slide toaster oven pan into the toaster oven. Bake until cheese is melted. By toasting them first, they won't come out soggy.

#848 - Puffed Pastry Chicken

(by Shirley McNevich)

1 - 10oz. box Pepperidge Farms frozen puff pastry shells (NOT sheets)
2 TBSP butter
1lb. skinless, boneless chicken breast (cut into strips)

1 1/2 cups broccoli florets
1 1/2 cups sliced mushrooms
1 - 10.75oz. can Campbell's condensed cream of chicken soup
1/4 cup milk
1 OR 2 TBSP Dijon mustard

Prepare the puff pastry shells according to package directions. Cut chicken into strips. In a skillet over medium heat add 1 TBSP of the butter--add chicken pieces and cook until browned. Set chicken aside, but use the same skillet--add the other 1 TBSP butter and cook the mushroom and broccoli over medium heat until all of the liquid is gone. Turn heat down to low. In a bowl add soup, milk and mustard--stir. Pour soup mixture in with the mushrooms and broccoli--turn heat back to medium and stir. Add chicken strips to the skillet mixture--stir. Heat until hot and all ingredients are done to your liking. Place a puff pastry shell on each plate and spoon soup mixture over the top of each.

#849 - Chicken and Stuffing Casserole

(by Shirley McNevich)

1 - 6oz. Stove Top Stuffing mix (for chicken)
2 cups cooked chicken (cut into bite sized pieces)
1 - 10.75oz. can Campbell's condensed cream of chicken soup
1 - 8oz. Velveeta cheese (cut into bite sized pieces)

Make the stuffing according to the package directions. Add the chicken, chicken soup and cheese pieces to the stuffing--stir until mixed. Spray a 2qt. casserole dish with Pam. Pour the mixture into the baking dish. Bake uncovered at 350 degrees for 30-40 minutes or until well heated.

#850 - Quick Chicken Parmesan

(by Shirley McNevich)

4 frozen breaded chicken breasts or cutlets
1 - 14.5oz. can diced tomatoes (Italian style or plain)
1/2 cup shredded mozzarella cheese
2 cups any style pasta (cooked according to package directions and drained)

Spray a baking dish with Pam--arrange breaded chicken pieces in a single layer. Spread diced tomatoes over each piece of chicken. Bake at 375 degrees for 25 minutes or until chicken is cooked through. Cook and drain pasta--set aside. Remove

chicken from oven, sprinkle chicken pieces with mozzarella cheese and return to oven. Bake until cheese is melted. Serve chicken over the hot pasta.

#851 - Apple Cranberry Crisp

(by Shirley McNevich)

6 tart baking apples (peeled, cored and sliced)
1 1/2 cups cranberries (frozen OR fresh)
1/3 cup white sugar
1/2 cup flour
1/2 cup Domino's dark brown sugar (packed)
1 tsp. cinnamon
1/4 cup butter

Spray a glass baking dish with Pam. Make a layer of apples, then sprinkle some of the white sugar. Make a layer of cranberries, and then sprinkle with some of the white sugar. Continue until you have used all of the apples, cranberries, and white sugar. In a bowl add flour, brown sugar and cinnamon--stir. Cut the butter into the flour mixture until crumbly. Sprinkle crumbs on top of the entire mixture in the baking dish. Bake at 375 degrees for 40-40 minutes or until the apples are tender.

#852 - Crab Salad

(by Shirley McNevich)

2 cups pre-cooked lump crab meat
1 cup diced celery
1/8 to 1/4 cup chopped green pepper
1/8 to 1/4 cup chopped red pepper
1 tsp. salt
1/4 tsp. pepper
1 TBSP lemon juice
3 TBSP Hellmann's mayo
Optional--a little Old Bay Seasoning

Flake the crab meat into a bowl. Add celery, red pepper, green pepper, salt, pepper, lemon juice--stir well. Add mayo--stir well. Optional--add a little Old Bay seasoning--stir well. If it seems too dry add a little more mayo. Serve in a sandwich or on top of a bed of lettuce. If you're going to eat it right away, you can use fresh lump crab meat, but it doesn't stay fresh very long.

#853 - Seafood Salad Croissant Sandwiches

(by Shirley McNevich)

1/2 lb. pre-cooked lump crab meat (OR imitation crab meat)
1 cup pre-cooked baby shrimp
1 cup diced celery
1/2 cup Hellmann's mayo
1/4 cup diced green onion
1 TBSP lemon juice
3 hard boiled eggs (peeled, washed and chopped)
Croissants

Flake the crab meat into a bowl. Add the shrimp, celery, mayo, green onion, lemon juice and chopped eggs--stir until mixed. Refrigerate at least a few hours, and then serve with lettuce on croissants or bagels. If you use real crab meat, don't keep it too long or it will spoil.

#854 - One Pot Chicken Fried Rice

(by Shirley McNevich)

1 TBSP canola oil
2 eggs
1lb. boneless/skinless chicken breast (cut into bite sized pieces)
1 - 14.5oz. can Swanson chicken broth
4 tsp. soy sauce
3 cups frozen stir fry vegetables
2 cups Minute white rice (uncooked)

In a skillet or a wok, add oil and turn heat to medium. Crack eggs into a cup--whip with a fork. Add raw eggs to the oil--stir until just starting to cook. Break cooked egg into small pieces using your spatula. Add chicken and cook/stir until chicken is browned. Add broth and soy sauce--stir and bring to a boil. Add vegetables and rice--stir, then cover the skillet or wok. Reduce heat to low and cook 5 more minutes or until chicken is done and other ingredients are hot.

#855 - Italian Hamburgers and Rice

(by Shirley McNevich)

4 frozen hamburger patties
1 medium chopped onion
1 green pepper (cut into strips)
1/2 red pepper (cut into strips)
1/2 yellow pepper (cut into strips)
1 - 26oz. jar of your favorite pasta or spaghetti sauce
1/2 cup water
2 cups Minute white rice (uncooked)
1 cup shredded mozzarella cheese
salt and pepper

Spray Pam on the inside of a skillet. Add the chopped onions to the skillet. Salt and pepper each side of the hamburger patties and cook them in the skillet with the onions over medium heat until done to your liking. Make sure you brown both sides of the patties. Add the green, red and yellow pepper strips and cook until tender. Add the spaghetti sauce and water--bring to a boil. Add the uncooked rice, place a lid on the skillet, reduce heat to low and simmer for 5 minutes or until the rice is done and all ingredients are hot. Remove skillet from the burner, add the cheese to the top and put the lid back on until the cheese has melted.

#856 - Macaroni and Cheese Tuna Casserole

(by Shirley McNevich)

1 - 16oz. bag mixed frozen vegetables (broccoli, carrots and cauliflower)
1 - 14oz. box Kraft deluxe macaroni and cheese dinner
3/4 cup milk
1/4 cup Italian dressing
1 - 12oz. can white albacore tuna (drained)
1 cup shredded sharp cheddar cheese

Place a colander in your sink--dump the frozen vegetables from the bag into the colander--leave them there. Cook the macaroni dinner according to the package directions but don't add the cheese sauce. Pour the entire pot of cooked macaroni and its water over the top of the vegetables in the colander. Once drained, place the vegetables and macaroni back in the pot you cooked the macaroni in. Add the cheese sauce, milk, Italian dressing--mix well. Drain the tuna and flake it into the mixture, and add 1/2 cup of the shredded cheddar cheese--mix well. Spray a 2qt.

casserole with Pam. Pour the entire macaroni/vegetable/cheese mixture into the casserole. Cover the casserole with foil. Bake at 375 degrees for 35 minutes. Remove from oven, uncover, sprinkle remaining 1/2 cup shredded cheddar cheese on top and return uncovered until cheese is melted.

#857 - Barbeque Chicken Caesar Salad

(by Shirley McNevich)

1 bottle Caesar salad dressing
4 boneless, skinless chicken breasts
1 bunch romaine lettuce (washed in cold water and broken into bite sized pieces)
1 box Caesar salad croutons
1/2 cup real bacon bits
1 cup grated Parmesan cheese
1 bottle Kraft (or your favorite brand) barbeque sauce
salt and pepper to your taste

Poke the chicken breasts with a fork all over and on both sides. Place the barbeque sauce in a Ziploc bag with the chicken breasts--zip the bag and shake to coat. Let the chicken marinate in the refrigerator a few hours, then cook chicken on a grill. Make sure as you're grilling the chicken to pour the extra barbeque sauce left in the bag on the chicken as it grills. Sprinkle both sides of the chicken with salt and pepper as it cooks on the grill. When done, cut the chicken into bite sized pieces. In a large salad bowl add the romaine lettuce and Caesar dressing (as much as you like)--toss to coat. Sprinkle the Parmesan cheese and real bacon bits on top of the salad. Sprinkle the croutons on top. Arrange the chicken pieces on top.

#858 - Mozzarella Cheese Quiche

(by Shirley McNevich)

1 cup sliced mushrooms
1 cup chopped onion
1 - 10oz. box chopped spinach (thawed and drained)
1/3 cup Miracle Whip
1/3 cup milk
4 eggs
1 cup shredded mozzarella cheese
1 - 9" frozen pie crust dough
1/4 cup real bacon bits

Spray a skillet with Pam--add the mushrooms and onions. Cook until tender. Add the thawed/drained spinach over medium heat--stir and cook until warm. Turn off the burner. In a separate bowl add eggs--beat with a whisk. Add Miracle Whip and milk to the eggs--beat. Add the spinach mixture and the mozzarella cheese to the egg mixture--stir until mixed. Spray a 9" pie plate with Pam. Place pie dough shell into the pie plate and flute the edges. Spray the inside of the dough with Pam. Pour the entire egg mixture into the pie dough. Sprinkle the bacon bits over the top. Bake at 375 degrees for 50 minutes or until browned and set.

#859 - Shrimp Pasta

(by Shirley McNevich)

1/2 cup balsamic vinaigrette salad dressing
1lb. fresh or frozen shrimp (thawed, de-veined and peeled)
4 chopped tomatoes
1 - 4oz. Philadelphia cream cheese (1/2 of an 8oz. package)
3/4lb. fettuccine (cooked and drained according to box directions)
1/2 cup Parmesan cheese

Clean and drain the shrimp--place them in a Ziploc bag. Pour the balsamic vinegar in with shrimp--zip the bag and let them marinate for 30 minutes. Remove the shrimp pieces and throw away the marinade and the bag. In a skillet over medium heat stir and cook shrimp on both sides until they turn pink. Remove the shrimp and place in a bowl--set aside. Cook fettuccine according to box directions--drain when finished. In the same skillet you cooked the shrimp, add the chopped tomatoes over medium heat--cook and stir for 3 minutes. Cube the cream cheese, and then add to the tomatoes in the skillet. Add the shrimp to the tomato/cream cheese mixture--stir and cook over medium heat until well heated. Serve pasta on plates with shrimp sauce and Parmesan cheese.

#860 - Brown Caramel Cookies

(by Shirley McNevich)

1 cup butter (NO substitutes)
2 cups Domino's dark brown sugar (packed)
1/2 cup milk
2 eggs
3 1/2 cups flour
1 tsp. baking soda
1/2 tsp. salt

1 tsp. vanilla

Frosting: 1/2 cup butter, 1 cup Domino's dark brown sugar (packed), 1/4 cup milk, 2 cups Domino's powdered sugar

In a heavy saucepan over medium heat, add the 1 cup butter--melt. Keep stirring and cooking the butter until light brown. Cool the butter for 10 minutes. In a mixer add the cooked butter, 2 cups brown sugar, and eggs--beat. Add milk--beat. Add baking soda and salt--beat. Add flour slowly--beat. Add vanilla--beat. Drop by tablespoonfuls on to greased cookie sheets. Bake at 400 degrees for 9-11 minutes--they should not indent when you touch one to test. Cool 1-2 minutes, then remove from cookie sheets. Cool completely, then frost. Frosting: in a saucepan over medium heat add 1/2 cup butter--melt. Add 1 cup brown sugar--stir and bring to a boil. Add 1/4 cup milk--stir and heat again until boiling. Once boiling with milk already added, remove from heat. Cool about 30 minutes until warm, then add 2 cups powdered sugar--stir well. Frost the cookies.

#861 - Pina Colada Bars

(by Shirley McNevich)

1 - 8oz. can Dole crushed pineapple (drained but reserve juice)

1 cup flour + 1/4 cup flour

1/2 cup softened butter

3 TBSP Domino's powdered sugar

2 eggs

1 cup white sugar

3/4 cup chopped macadamia nuts

1/2 cup Baker's angelflake coconut

1/2 tsp. baking powder

1/2 tsp. salt

1/2 tsp. rum extract (optional)

Glaze: 1/2 cup Domino's powdered sugar, 3 tsp. of reserved pineapple juice

Drain the pineapple but save the juice for later. In a large bowl add 1 cup flour, softened butter, 3 TBSP powdered sugar--stir with a wooden spoon until flour is wet. Spray an 8 x 8 square pan with Pam and press the flour mixture into the bottom of the pan. Bake at 350 degrees for 10 minutes--remove from oven and set aside. In a separate bowl, beat the eggs with a whisk. Add the drained pineapple, white sugar, macadamia nuts, coconut, baking powder, salt, rum extract, and 1/4 cup flour--stir until well mixed. Spread the pineapple mixture on top of the baked crust in the pan. Bake at 350 degrees for 25-30 minutes--it should be golden brown. Cool completely, and then glaze: in a bowl add 1/2 cup powdered sugar, 3 tsp. pineapple juice--stir. If

glaze is too thick add more pineapple juice. If glaze is too runny add a little more powdered sugar. Drizzle glaze over the top. Refrigerate, and then cut into bars or squares.

#862 - Vegetable Macaroni and Cheese

(by Shirley McNevich)

1 1/2 cups water
1 cup milk
1 tsp. salt
1 - 14oz. box Kraft Deluxe macaroni and cheese dinner
3 cups frozen (thawed) or fresh mixed vegetables (whatever you like)
1 TBSP butter

In a saucepan over medium heat add milk, salt and water--stir and bring to a boil. Add the dry macaroni to the boiling water and reduce heat to low. Cook and stir until macaroni is cooked to your taste. Add the fresh or thawed vegetables to the macaroni--cook and stir until vegetables are hot and liquid is almost gone. Move saucepan to an unheated burner--add the cheese sauce and the butter to the macaroni mixture--stir well. Let stand for 2 minutes before serving to give the sauce time to thicken.

#863 - Italian Chicken Nuggets

(by Shirley McNevich)

3 boneless, skinless chicken breasts (cut into 1" square pieces)
1/2 cup Italian salad dressing
1/2 cup Italian bread crumbs
1/2 cup grated Parmesan cheese
salt and pepper to your taste
3/4 tsp. dried basil

Salt and pepper both sides of chicken breasts (to your taste). Cut the chicken into 1" cubes and place them in a bowl--pour the Italian dressing over the top and stir gently until coated--set aside. Let the chicken marinate in the Italian dressing for 30 minutes. In a separate bowl add bread crumbs, Parmesan cheese, and basil--stir. Drop a few of the coated chicken pieces into the bread crumb mixture at a time--toss to coat. Place coated pieces in a baking dish (sprayed with Pam)--do not stack them--must be a single layer. Continue with all chicken pieces. Sprinkle any leftover bread crumb

mixture over the top of the chicken pieces. Bake at 375 degrees for 30-35 minutes or until chicken is done.

#864 - Sour Cream Pudding Whip

(by Aunt Eileen [Knouse] Carter)

- 1 pint fat free Breakstone's sour cream
- 1 - 3.5oz. box Jell-O Sugar-free INSTANT vanilla pudding mix (if you use regular rather than sugar free, it will be very, very sweet)
- 1 - 8oz. fat free Cool Whip
- 1 - 20oz. can Dole crushed pineapple (drained)

In a bowl add sour cream and pudding mix--stir until pudding mix is dissolved. Add the drained pineapple--stir. Add Cool Whip--stir. Refrigerate until cold. You can eat it "as is" or as a topping for angelfood cake.

#865 - Brownie Cheesecake

(by Shirley McNevich)

- 1 box Duncan Hines brownie mix (should be enough for a 9 x 13 pan, NOT an 8 x 8 pan)
- 4 - 8oz. Philadelphia cream cheese (softened)
- 1 cup white sugar
- 1 tsp. vanilla
- 1/2 cup Breakstone's sour cream
- 3 eggs
- 2 squares Baker's semi-sweet baking chocolate (melted and cooled slightly according to box directions)

Prepare the brownie batter according to box directions and pour it into a greased 9 x 13 cake pan. Bake at 350 degrees for 15 minutes--top should be shiny and center should be almost set. In a mixer add cream cheese, white sugar and vanilla--beat. Add sour cream--beat. Add eggs--beat just until blended. Remove brownies from oven and pour cream cheese batter over hot brownies. Return to oven and bake at 350 degrees for 40 minutes or until center is almost set. Cool completely, then refrigerate overnight. Drizzle with the cooled Baker's chocolate that you melted according to box directions.

#866 - One Bowl Scratch Brownies

(by Shirley McNevich)

4 squares Baker's UNSWEETENED baking chocolate
1 1/2 sticks butter
2 cups white sugar
3 eggs
1 tsp. vanilla
1 cup flour
1 cup chopped nuts (optional)
2 squares Baker's semi-sweet baking chocolate (melted according to box directions)

In a microwave safe bowl add the four squares unsweetened baking chocolate and the butter--microwave on high for 2 minutes or until the butter is melted. Remove from microwave and stir with a spoon until all chocolate is melted. Add the white sugar, vanilla--stir. In a cup, add the eggs and beat with a fork--pour egg mixture into brownie mixture--stir. Add flour--stir. Add nuts--stir. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes or until inserted toothpick (in the center) comes out with crumbs. Do not overbake or they will end up dry rather than chewy. Cool completely. Melt the 2 semi-sweet chocolate squares and drizzle over the top before cutting.

#867 - Oreo Delight

(by Shirley McNevich)

35 Oreo cookies (crushed)
6 TBSP melted butter
1 - 8oz. Philadelphia cream cheese (softened)
1/4 cup white sugar
1 - 12oz. Cool Whip (thawed)
3 1/4 cups + 2 TBSP cold milk
2 - 3.5oz. Jell-O chocolate INSTANT pudding/pie filling

Place the cookies a few at a time in a Ziploc bag and crush them with a rolling pin--repeat until all cookies are crushed. In a bowl add the crushed cookies and melted butter--stir to mix. Press the cookie mixture into a greased 9 x 13 baking dish. Place the cake pan in the freezer for 10 minutes. In a mixer add cream cheese and white sugar--beat. Add 2 TBSP milk--beat. Remove the bowl from the mixer and add 1 1/4 cups of the Cool Whip--stir gently. Remove cake pan from freezer and spread the cream cheese mixture on top of the cookie crust. In a mixer add both boxes of instant

chocolate pudding and slowly add the 3 1/4 cups milk--beat slowly until mixed, then beat for 2 minutes. Pour the pudding mixture on top of the cream cheese layer and smooth with a spatula. Let it stand a few minutes until pudding thickens, then spread remaining Cool Whip on top. Refrigerate overnight before serving.

#868 - Chocolate Cookie Cake

(by Shirley McNevich)

1 box Duncan Hines Devil's food cake mix

Glaze: 4 squares Baker's semi-sweet baking chocolate, 1/4 cup butter (cut into small pieces)

Filling: 1 - 8oz. Philadelphia cream cheese (softened), 1/2 cup white sugar, 2 cups thawed Cool Whip, 12 Oreo cookies (crushed)

In a mixer, make the cake batter according to box directions. Pour half of the batter into each of two greased 9" round cake pans. Bake according to box directions. Remove from oven, let them cool for ten minutes, and remove both of the cakes on to plates and let them cool completely. Place Oreos in a Ziploc bag and crush with a rolling pin--set aside. In a mixer add cream cheese and white sugar--beat. Remove bowl from mixer--add Cool Whip and crushed Oreos--stir just until mixed. Place one of the cakes on a cake serving plate (top side down). Spread the cream cheese filling on the top of the cake. Place the other cake on top of the filling layer (top side up). Glaze: melt the chocolate in a microwave safe bowl in the microwave on high until chocolate is melted--remove from microwave and add butter--stir until blended. Let stand five minutes to cool and thicken. Spread the glaze on the top (NOT the sides) of the top cake.

#869 - Caramel Apple Pudding Dessert

(by Shirley McNevich)

35 unwrapped Kraft caramels

3 TBSP milk + 1 cup milk

1 ready-made graham cracker crust

1/4 cup chopped pecans

1 - 3.5oz. box Jell-O INSTANT vanilla pudding/pie filling

1/2 of an 8oz. Cool Whip (thawed)

1 - 21oz. can apple pie filling

In a microwave safe bowl add the unwrapped caramels and 3 TBSP milk--microwave on high until caramels are melted. Remove from microwave and stir with a spoon.

Reserve 1/3 cup of the caramel mixture--set aside. Pour the rest of the caramel mixture into the graham cracker crust. Sprinkle the chopped pecans on top of the caramel layer. In a mixer add pudding mix and 1 cup milk--beat slowly until mixed, and then beat for 2 minutes. Remove the bowl from the mixer and add the Cool Whip--stir. Spoon the pudding mixture on top of the pecan layer. Freeze the pie overnight--refrigerate the reserved caramel that you set aside. The next day remove pie from freezer and spoon apple pie filling on top of the pudding layer. Heat the reserved caramel mixture, and then drizzle it over the top of the pie.

#870 - Paprika Potatoes

(by Shirley McNevich)

4 large baking potatoes
1/2 cup butter
2 TBSP Parmesan cheese
1/2 tsp. salt
1/4 tsp. garlic powder
1/2 tsp. paprika
1/2 tsp. pepper

Melt butter in the microwave and pour into the bottom of a 9 x 13 baking dish. Wash/scrub potatoes but do NOT peel--do not dry potatoes. Cut each potato in 8 wedges. In a bowl add Parmesan cheese, salt, garlic powder, paprika and pepper--stir. Put a few wedges in the bowl at a time and shake/toss to coat--place coated wedges in the baking dish (single layer). Repeat with all potato wedges--all wedges should be coated and in a single layer in the baking dish. Sprinkle any remaining spice mixture over the top of the potatoes. Bake uncovered at 350 degrees for 45 minutes--turn potatoes over and bake another 15 minutes or until tender (test with a fork).

#871 - Butter Cupcakes

(by Shirley McNevich)

1 box Duncan Hines white cake mix
1 1/3 cups water
3 egg whites
2 TBSP vegetable or canola oil
2 tsp. McCormick imitation butter flavoring
1 tsp. vanilla

In a mixer add cake mix, egg whites and water--beat. Add oil, butter flavoring and vanilla--beat until mixed, then beat for 2 minutes. Pour batter 2/3 full into muffin tins lined with cupcake liners. Bake at 350 degrees for 25 minutes or until inserted toothpick comes out clean. Cool completely, then frost as desired.

#872 - Strawberry Shortcake Cupcakes

(by Shirley McNevich)

1-2 pints sliced fresh or frozen strawberries
1 - 8oz. Cool Whip
1 box Duncan Hines white cake mix
1 1/3 cups water
3 egg whites
2 TBSP vegetable or canola oil
2 tsp. McCormick imitation butter flavoring
1 tsp. vanilla
1/2 to 1 cup white sugar

Slice the strawberries and place them in a bowl. Mash them slightly with a potato masher. Add 1/2 cup white sugar for each pint of strawberries--stir and taste. If not sweet enough, add more white sugar. In a mixer add cake mix, egg whites and water--beat. Add oil, butter flavoring and vanilla--beat until mixed, then beat for 2 minutes. Pour batter 2/3 full into muffin tins lined with cupcake liners. Bake at 350 degrees for 25 minutes or until inserted toothpick comes out clean. Cool completely. When you're ready to serve them, take the paper off of a cupcake, slice the cupcake in half and place the two halves in a bowl. Spoon sliced strawberries and Cool Whip on the top.

#873 - Gooey Lemon Pudding Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix (just plain--NO pudding in the cake mix)
2 cups cold milk
1 1/4 cups water
2 - 3.5oz. boxes Jell-O lemon INSTANT pudding/pie filling
1/3 cup white sugar
2 TBSP Domino's powdered sugar

Prepare the cake batter according to box directions. Pour the batter into a greased 9 x 13 cake pan. In a separate bowl add dry pudding mixes and white sugar--slowly add the milk and water, then mix with a spoon or a whisk until well blended. Carefully

pour the pudding mixture all over the top of the cake batter (not just in the center). Place the cake pan on a cookie sheet to catch any drips. Bake on the cookie sheet at 350 degrees for 50-60 minutes. Test with a toothpick for doneness. Cool completely, and then dust the top of the cake with powdered sugar. Keep refrigerated.

#874 - Leftover Mashed Potato Biscuits

(by Shirley McNevich)

2 1/2 cups flour
2 TBSP baking powder
1 tsp. salt
1/4 cup white sugar
1/4 cup butter
1 1/2 cups mashed potatoes (they come out much better if you use leftover mashed potatoes instead of fresh ones)
1 beaten egg
1/3 cup water
1/3 cup milk
Parmesan cheese/garlic powder (optional)

In a bowl add flour, baking powder, salt, white sugar--stir. Add butter and stir/cut in. Add leftover mashed potatoes and press the mixture with a fork to mix. Add the beaten egg, water and milk--keep mixing with a fork until dough forms. Lightly flour your counter, and then knead the potato dough until it holds its shape. Use a rolling pin to roll the dough to 3/4" thick. Cut biscuit circles (with the lip of a drinking glass or a biscuit cutter if you have one). Place the biscuit circles on to UNGREASED cookie sheets. If you like, you can brush the tops of the biscuits with a bit of melted butter or sprinkle with a bit of Parmesan cheese or garlic powder. Bake at 450 degrees for 17-20 minutes or until biscuits are done to your taste.

#875 - Black Mousse

(by Shirley McNevich)

1 1/2 cups cold milk
1 - 3.5oz. box Jell-O chocolate INSTANT pudding/pie filling
2 - 8oz. Cool Whip (thawed)
16 Oreo cookies
2 cups canned cherry pie filling

In a bowl add pudding mix and milk--beat with a whisk until blended. Add 1 cup Cool

Whip--stir lightly. With your hands, crush 10 of the Oreo cookies and add to the pudding mixture--stir. In a separate serving bowl, spoon in half of the pudding/cookie mixture that you just made. On top of that, add 1 cup of Cool Whip--smooth it out. Add 1 cup of the cherry pie filling on top of the Cool Whip--smooth it out. Add the rest of the pudding/cookie mixture on top--smooth it out. Add another 1 cup Cool Whip on top--smooth it out. Add the last cup of cherry pie filling on top of the Cool Whip--smooth it out. Crush the remaining Oreo cookies and sprinkle on top. Refrigerate overnight.

#876 - Sharp Macaroni and Cheese

(by Shirley McNevich)

Cheese Sauce: 1 1/2 TBSP butter, 1 TBSP cornstarch, 1 cup milk, 1/2 tsp. salt, 1/2 tsp. pepper

2 cups elbow macaroni (cooked, drained according to box directions and rinsed with cold water)

1 - 8oz. block Cracker Barrel sharp cheddar cheese

5 or 6 slices of American cheese

3 slices of bread broken into stuffing-sized pieces

1 cup milk

Cook and drain macaroni according to box directions, then rinse with cold water and set aside. Cut the block of Cracker Barrel cheese into small pieces--set aside. Break American cheese slices into small pieces--set aside. In a saucepan over low heat add butter, salt and pepper--stir until butter is melted. Add cornstarch--stir. Add 1 cup milk--stir. Add both cheeses to the sauce--stir and cook until melted. Spray a 2 qt. casserole dish with Pam. Add cooked macaroni to the greased casserole dish. Pour 1 cup milk on top of macaroni--stir. Pour cheese sauce into the macaroni--stir. Cover the entire top with the broken bread pieces. Place casserole on a cookie sheet to catch drips. Bake at 375 degrees for 30-40 minutes until bread crumbs on top are golden brown.

#877 - Butter Pecan Cake

(by Shirley McNevich)

1 1/4 cups softened butter

2 cups chopped pecans

2 cups white sugar

4 eggs

2 tsp. vanilla
3 cups flour
2 tsp. baking powder
1/2 tsp. salt
1 cup milk

Frosting: 2 - 8oz. Philadelphia cream cheese, 1 cup softened butter, 1 - 2lb. box Domino's powdered sugar, 2 tsp. vanilla, 2-3 TBSP milk, 2/3 cup chopped pecans

In a skillet over medium heat add 1/4 cup butter--melt butter, then add 2 cups chopped pecans. Cook and stir until pecans are toasted (3-5 minutes). Spread toasted pecans on aluminum foil in a single layer to cool. In a mixer add white sugar and 1 cup butter--beat. Add eggs--beat. Add vanilla, baking powder and salt--beat. Add milk--beat. Add flour--beat until smooth. Remove bowl from mixer--add toasted pecans and stir. Pour batter into THREE greased 9" round cake pans. Bake at 350 degrees for 25-30 minutes--test with a toothpick for doneness. Cool cakes 20 minutes while you make the frosting. In a mixer add cream cheese and 1 cup butter--beat. Add vanilla--beat. Slowly add powdered sugar--beat. Add 2 TBSP milk--beat. If too dry add a little more milk--beat. Remove bowl from mixer and refrigerate frosting for 30 minutes. After 30 minutes, remove frosting from refrigerator and stir well. When cakes are COMPLETELY cooled, remove one cake and place on a serving plate top side down--frost top. Place second cake on top of first cake top side down--frost the top of the cake. Place third cake on top of second cake top side UP. Frost the top of the third cake and the sides of all the layers. Sprinkle the 2/3 cup chopped pecans over the top. Refrigerate well before serving.

(***If you want to make ONE cake in a 9 x 13 cake pan, keep the batter ingredients as listed above. For the frosting, use just 1 - 8oz. Philadelphia cream cheese, 1/2 cup butter, 2 cups Domino's powdered sugar, 2 tsp. vanilla, 2-3 TBSP milk, and 1/2 cup chopped pecans for sprinkling on top).

#878 - Cream Cheese Lemon Squares

(by Shirley McNevich)

1 - 8oz. Philadelphia cream cheese
1 box Duncan Hines yellow deluxe cake mix (the kind WITH pudding in the mix)
1/3 cup canola oil
2 eggs
1/3 cup white sugar
1 tsp. lemon juice

In a bowl add cake mix. Beat 1 of the eggs in a cup using a fork--add to cake mix--stir. Add canola oil--stir until it makes crumbs. Remove 1 cup of the crumb mixture--set aside. Grease a 9 x 13 cake pan. Dump the crumb mixture (not the reserved) into the bottom of the cake pan--press down the crumb mixture and even it out. Bake at 325 degrees for 8 minutes. In a mixer add cream cheese, 1 egg, white sugar and lemon juice--beat until smooth. Remove crust from oven and while still warm pour cream cheese mixture over the top of the crust. Sprinkle the reserved crumb mixture on the top of the cream cheese mixture. Return to oven and bake 8-10 minutes longer. Cool completely, then refrigerate.

#879 - Chocolate Peanut Butter Pudding Cake

(by Shirley McNevich)

1 box Duncan Hines chocolate cake mix
1 - 3.5oz. box Jell-O vanilla INSTANT pudding/pie filling
1 cup cold milk
1/2 cup Jif peanut butter
1/2 cup dry roasted peanuts
2 squares Baker's semi-sweet baking chocolate (melted according to box directions)
1 1/2 cups Cool Whip (thawed)

Make the cake batter and bake it in two 9" round cake pans as directed on the cake box. Cool cakes 15-20 minutes, then remove from the cake pans and let them cool completely. In a bowl add pudding mix and cold milk--beat with a whisk until well blended. Add the peanut butter--beat with the whisk until blended. Refrigerate the pudding mixture until the cakes have completely cooled. When cakes have cooled, melt the Baker's chocolate according to box directions--add the whole roasted peanuts to the melted chocolate--stir. Cover a cookie sheet with Saran Wrap. Drop the chocolate covered peanut mixture by teaspoonfuls on the Saran Wrap. Let the peanuts cool to room temperature, and then refrigerate them for 15 minutes. Put one of the cake layers upside down on to a cake plate. Spread 1 cup of the refrigerated pudding mixture just on the top of the cake. Place second cake layer (top side up) on top of pudding layer. Add the Cool Whip to the remaining refrigerated pudding mixture--stir. Frost the top and sides of the cakes with the Cool Whip/pudding mixture. Remove the refrigerated peanut clusters from the Saran Wrap and arrange them on the top of the cake. Refrigerate.

#880 - Bacon and Cheese Baked Potatoes

(by Shirley McNevich)

3/4 cup Kraft ranch dressing
1 bag Sargento's shredded five cheese blend cheese
1/2 cup real bacon bits (or make and crumble your own)
2lb. red potatoes (washed, scrubbed and cut into quarters--DO NOT PEEL)
1 -2 TBSP chopped fresh parsley
salt and pepper to your taste

In a large bowl add ranch dressing, 1/2 cup of the shredded cheese and the bacon bits--stir. Add parsley--stir. Add quartered potatoes--toss to coat. Grease a 9 x 13 cake pan/baking pan. Spread potato mixture into the baking pan--salt and pepper to your taste and then cover with foil. Bake at 350 degrees for 30 minutes--remove foil, stir potatoes, put foil back on and return to oven. Bake 15 more minutes, then remove foil completely and bake 15-20 minutes more uncovered or until potatoes are done. Sprinkle with extra cheese on the tops if you wish.

#881 - Pizza Pasta Salad

(by Shirley McNevich)

3 cups penne pasta (cooked according to box directions, drained and rinsed)
4 chopped tomatoes
1/4lb. pepperoni slices (cut in half)
12 slices hard salami (cut into bite sized pieces)
1 cup shredded mozzarella cheese
oregano (sprinkled to your taste)
1/2 cup grated Parmesan cheese
1/2 to 3/4 cup Italian salad dressing

Cook and drain pasta according to box directions--rinse under cold water and drain. Add drained pasta, hard salami pieces, pepperoni, mozzarella cheese, Parmesan cheese, and 1/2 cup Italian dressing--stir and toss to coat. Add oregano--stir and toss to coat. Add chopped tomatoes--stir and toss. If it seems too dry add more Italian dressing. Refrigerate.

#882 - Creamed Dried Beef

(by Shirley McNevich)

1 - 3oz. can sliced mushrooms (diced into smaller pieces)
1/4 cup butter
1/4 cup flour
1/4 tsp. pepper
@1 2/3 cups milk
1 - 5oz. package dried beef
4 slices bread (toasted)

Drain the mushrooms but save the liquid. Chop the mushrooms into smaller pieces--set aside. In a saucepan over low heat add butter--melt. Remove saucepan from heat--add pepper, flour--stir until thick. Pour reserved mushroom liquid into a measuring cup--add enough milk to the measuring cup to make 2 cups--add milk mixture to flour mixture in saucepan--stir. Return saucepan to stove over medium heat--stir and bring to a boil. Once boiling, reduce heat to low and simmer for 1 minute. Cut the dried beef into bite sized pieces--add chopped mushrooms and beef to the milk/flour mixture--stir and heat until hot enough to serve. Serve over toast.

#883 - Strawberry Daiquiri Cake

(by Shirley McNevich)

1 box Betty Crocker Super Moist white cake mix
3/4 cup cold water
1 envelope strawberry flavored (unsweetened) Kool-Aid
3/4 tsp. rum extract
1 TBSP lime peel
1 - 10oz. bag frozen sliced strawberries (thawed but do NOT drain)
8 whole strawberries
1 - 12oz. Betty Crocker vanilla frosting (or make your own)
2 eggs

In a mixer add cake mix, water, dry strawberry Kool-Aid powder, eggs--beat. Add lime peel, rum extract--beat. Add sliced strawberries and their juice--beat. Grease a 9 x 13 cake pan--pour batter into cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Let cake completely cool. Frost the cake with the ready-made frosting (or make your own). Refrigerate. Slice the whole strawberries and arrange on top just before serving (or the strawberry juice will get all over the frosting).

#884 - Cream Cheese Corn Soufflé

(by Shirley McNevich)

2 TBSP butter
1 - 8oz. Philadelphia cream cheese (cut into small cubes)
1 - 15.25oz. can DelMonte whole kernel corn (drained)
1 - 14.75oz. can DelMonte cream style corn
1 - 8.5oz. package Jiffy corn muffin mix
2 eggs
1 cup shredded cheddar cheese

Put butter in a microwave safe bowl and microwave on high until melted. Remove from microwave and add cream cheese cubes--return to microwave and microwave on high for 15-20 seconds. Remove from microwave--stir until smooth. Add drained whole kernel corn and the cream style corn to the cream cheese mixture--stir. Place eggs in a cup--beat. Add beaten eggs and muffin mix to the corn mixture--stir. Grease a 9 x 13 baking dish--pour entire mixture into the baking dish. Bake at 350 degrees for 30 minutes--remove from oven, sprinkle shredded cheddar cheese on top and return to oven--bake 10 more minutes.

#885 - Quick Strawberry Pie

(by Shirley McNevich)

2/3 cup boiling water
1 - 3oz. box strawberry Jell-O
ice cubes
1/2 cup cold water
1 - 8oz. Cool Whip (thawed)
1 cup chopped strawberries
1 ready-made graham cracker crust
1 cup sliced strawberries

In a bowl add Jell-O powder, boiling water--stir until dissolved. Add the 1/2 cup of cold water to a measuring cup--add enough ice cubes to the cold water to equal 1 cup line on the measuring cup. Add the ice/water to the Jell-O mixture--stir until it starts to thicken. Remove any unmelted ice cubes and throw them away. Add the Cool Whip to the Jell-O--stir with a whisk until blended. Add the chopped strawberries--stir. Refrigerate the whole mixture for 30 minutes or until thick enough to "mound". Remove bowl from refrigerator and scoop mixture into the graham cracker crust. Refrigerate overnight. Just before serving, arrange sliced strawberries on top.

#886 - Oreo Grasshopper Pie

(by Shirley McNevich)

1 1/2 cups cold milk
1 - 3.5oz. box Jell-O INSTANT pistachio pudding/pie filling
2 cups Cool Whip (thawed)
6 Double stuff Oreo cookies (either regular OR mint--your choice)
1 Oreo or Keebler ready-made chocolate cookie pie crust
1 square Baker's semi-sweet baking chocolate
extra crushed Oreos (optional)

Place the Oreos in a Ziploc bag--coarsely crush with your hands or a rolling pin--set aside. In a bowl add pistachio pudding mix and cold milk--beat with a whisk until blended. Add 1 1/2 cups of the Cool Whip--stir. Add crushed cookies--stir. Spoon batter into the pie crust. Spread the remaining 1/2 cup of Cool Whip over the top. Sprinkle extra crushed Oreos over the top if you wish. Melt the chocolate according to package directions--drizzle melted chocolate over the top of the pie. Refrigerate overnight.

#887 - Chewy Peanut Butter Cookies

(by Shirley McNevich)

1 box Duncan Hines Devil's food cake mix
4oz. (1/2 of an 8oz.) Philadelphia cream cheese
1/2 cup Jif peanut butter
1 egg
white sugar for dipping

In a mixer add all ingredients except white sugar--beat on low speed for 2 minutes until mixed, then beat on medium speed for another 2 minutes. Shape dough into 1" balls and drop on to greased cookie sheets 2" apart. Dip a fork in white sugar and make a criss cross pattern on top of each cookie while slightly flattening them. Bake at 375 degrees for 7-8 minutes or until cookie edges are set. Cool 2 minutes on the cookie sheets before removing them.

#888 - Tuna Cakes

(by Shirley McNevich)

2 - 6oz. cans albacore tuna (drained and flaked)
1 - 6oz. box Stove Top Stuffing for chicken
1 cup shredded cheddar cheese
1/3 cup Hellmann's mayo
2 TBSP sweet relish
3/4 cup water
salt and pepper to your taste

Drain tuna, then flake into a bowl. Add stuffing mix, cheese, mayo, relish, salt/pepper and water--stir. Cover the bowl and refrigerate for 30 minutes. Remove from refrigerator. Place a skillet on the stove over medium heat--add 1/4 cup canola oil to the skillet. Use an ice cream scooper and form each tuna cake in your hands--flatten each cake. Repeat with all tuna. Cook each tuna cake about 3 minutes on each side in the skillet until golden brown.

#889 - Scratch Pudding Cake

(by Aunt Eileen [Knouse] Carter)

3/4 cup white sugar + 1/2 cup white sugar
1/2 cup Domino's dark brown sugar
1 cup flour
2 tsp. baking powder
1/4 tsp. salt
2 TBSP Hershey's cocoa + 1/4 cup Hershey's cocoa
1/2 cup milk
3 TBSP butter (melt after measuring)
1 TBSP vanilla
1 1/2 cups cold water

Sift the 3/4 cup white sugar, flour, baking powder, salt and 2 TBSP cocoa into a bowl. Add the milk, melted butter and vanilla--stir. Pour batter into a greased 9" square cake pan. In a separate bowl add 1/2 cup white sugar, 1/2 cup brown sugar and 1/4 cup cocoa--stir. Sprinkle the white sugar/brown sugar/cocoa mixture over the top of the batter in the cake pan. Pour the cold water slowly over the top of the cake. Bake at 350 degrees for 45 minutes--test with your finger--if the top of the cake springs back when lightly touched it's done.

#890 - Ham and String Beans

(by Shirley McNevich)

1 - 3lb. ham end
1 1/2 cups water
1 medium chopped onion
5-6 medium red potatoes (washed, peeled and cut into bite sized pieces)
2 - 16oz. bags frozen cut green beans/string beans
1 tsp. pepper
(if broth is not salty enough from the ham, add salt to your taste)

In a Dutch oven add the ham end and the water--cook on high until the water starts to boil, then turn heat to simmer and cook until the ham is done (about 2 1/2 hours). Remove Dutch oven from the stove, cool ham and broth completely. Remove just the ham and put it in a bowl with a lid. Pour the broth into a container with a lid. Refrigerate both the ham and the broth overnight. The next day, skim all the fat off of the broth and throw the fat away. Put 1/2 cup of the broth into a Dutch oven over medium heat--add chopped onion. Brown the onion until the broth evaporates and the onions are browned. Measure the rest of your broth in a measuring cup--you will need 6 cups of liquid total--make up the difference in water. For example, if you have 3 cups of broth you will need to add 3 cups of water so you have 6 cups liquid total. Add the broth/water to the browned onions. Add the frozen green beans, diced potatoes and pepper. Cook on medium heat until potatoes are tender. Taste the broth--if it's flat add a little salt. Chop the cooked ham into bite sized pieces and add to the mixture. Cook over medium heat. When mixture is heated through, potatoes are tender and ham is hot it's ready to serve. If you don't have enough broth add a little more water. If you have too much broth take out a ladle-full at a time and discard.

#891 - Chocolate Banana Cake

(by Shirley McNevich)

2 very ripe bananas
1 1/4 cups flour
3/4 cup white sugar
1/4 cup Hershey's cocoa
1/3 cup canola oil
1/3 cup cold water
1 tsp. baking soda
1 tsp. white vinegar

1/4 tsp. salt
1/2 cup Nestlé's semi-sweet chocolate bits

Peel bananas. Cut bananas into a bowl, and then mash them with a potato masher--set aside. In a separate bowl add white sugar, canola oil and water--stir. Add cocoa, baking soda, white vinegar and salt--stir. Add flour--stir until smooth. Add mashed bananas--stir. Pour batter into a greased 8" square pan. Sprinkle chocolate bits over the top. Bake at 350 degrees for 30-37 minutes--test with a toothpick for doneness.

#892 - Peanut Butter Éclair Cake

(by Shirley McNevich)

1 3/4 cups cold milk
1 - 3.5oz. box Jell-O vanilla INSTANT pudding/pie filling
1/4 cup Jif peanut butter
1 - 8oz. Cool Whip (thawed)
24 Honey-Maid graham crackers
6 squares Baker's semi-sweet baking chocolate
3 TBSP butter

Pour milk into a bowl--add the pudding mix. Beat with a wire whisk until blended. Add the peanut butter--mix well. Add the Cool Whip--stir gently. Cover the bottom of a 9 x 13 cake pan with a single layer of graham crackers (break them where necessary). Spoon half of the pudding mixture on top of the graham crackers--smooth it out. Make another layer of graham crackers on top of the pudding layer. Spoon the remaining pudding mixture on top of the graham cracker layer. Place a final layer of graham crackers on top of the pudding layer. Add the butter and chocolate squares to a microwave safe bowl--microwave on high for 1 minute--stir--microwave for another 1 minute--stir until chocolate and butter are melted and blended. Spread the chocolate on top of the graham cracker layer. Refrigerate overnight.

#893 - Italian Chicken Chowder

(by Shirley McNevich)

1/4 cup Italian dressing
1/2 lb. boneless/skinless chicken breast (cut into bite sized pieces)
1 - 14.5oz. can stewed tomatoes (or use homemade)
1 cup chicken broth
1 medium chopped onion (optional)
1 medium zucchini (cut into bite sized pieces--do not peel before cutting)

1/2 cup uncooked pasta (your choice of shape)
1 tsp. salt
1/2 tsp. pepper
1 tsp. dried basil leaves
1/2 cup Sargento's shredded mozzarella cheese
saltine crackers

In a saucepan over medium heat add Italian dressing, chopped onion and chicken pieces--stir and cook until chicken pieces are tender. Add stewed tomatoes, chicken broth, zucchini pieces, uncooked pasta, salt, pepper and basil--stir and bring to a boil. Once boiling, reduce to simmer and keep cooking until pasta is done to your taste. Ladle soup into bowls and sprinkle the top of the soups with shredded mozzarella cheese. Serve with crackers.

#894 - Quick Beef Stew

(by Shirley McNevich)

1 lb. boneless sirloin steak (cut into bite sized pieces)
2 TBSP olive oil
1 envelope Lipton onion/mushroom soup ("Recipe Secrets"--envelopes come in a box)
1 cup water
1 small can Hunt's tomato paste
3 medium red potatoes (washed and cut into bite sized pieces)
1 - 10oz. bag frozen peas and carrots
1/2 tsp. salt
1/2 tsp. pepper

In a skillet over medium heat add olive oil and sirloin pieces--cook and stir until browned. Add soup mix, water, tomato paste, potatoes, salt, pepper and peas/carrots--stir and bring to a boil. Turn heat down to simmer--cook until potatoes are tender and sirloin is cooked through.

#895 - Italian Potato Skins

(by Shirley McNevich)

1 large baking potato for each person you are serving
1 bag shredded cheese blend cheese (we like Sargento's Six Cheese Italian)
1 diced tomato
fresh green onions (chopped into very small pieces)

salt and pepper
Italian seasoning

Bake the potatoes a few at a time in the microwave until tender (make sure you poke each potato multiple times with a fork to vent). Cut each potato in half (lengthwise). Scoop out the potato flesh from the center (leaving a bit close to the skin)--you can discard the potato flesh or save it for something else. Grease a cookie sheet and place the potato skins on the cookie sheet. Set your oven to "broil" and place the cookie sheet on the top rack. Watch them closely--once they start to get crispy, remove from oven and fill each with diced tomato, green onions, shredded cheese blend, and salt/pepper/Italian seasoning to your taste. Return to oven until cheese has melted.

#896 - Rice Krispie Kiddie Cookies

(by Hannah Garman - friend)

1 cup melted butter or margarine
1 cup Domino's dark brown sugar (packed)
1 cup white sugar
2 eggs
2 tsp. vanilla
1 tsp. baking soda
1/2 tsp. baking powder
3 cups flour
1 1/2 cups Quick Mother's Oats oatmeal
1 1/2 cups Kellogg's Rice Krispies
1 - 7oz. bag Baker's angelflake coconut
1/2 cup chopped nuts (optional)

In a mixer, combine melted butter/margarine, brown sugar, white sugar, and eggs--beat until creamy. Add vanilla, baking soda, baking powder, oatmeal--beat. Add rice krispies, coconut and slowly add flour--beat. Add nuts if you wish--beat. On a greased cookie sheet, drop one heaping teaspoonful of batter per cookie. Bake at 350 degrees for 10-12 minutes until lightly brown.

#897 - Dream Whip Cheesecake

(by Shirley McNevich)

2 envelopes Dream Whip
1 cup milk

1 cup sour cream
1 tsp. vanilla
1 - 8oz. Philadelphia cream cheese (softened)
1 - 3.5oz. box Jell-O INSTANT vanilla OR chocolate pudding/pie filling--your choice
1 - 9" graham cracker crust

In a mixer add both envelopes Dream Whip, 1/2 cup of the milk, sour cream, and vanilla--beat until mixed, then beat on high for 3 minutes. Remove 1 cup of the Dream Whip mixture--set aside. Add cream cheese to the remaining Dream Whip mixture in the mixer--beat until smooth. Add the other 1/2 cup of milk and EITHER the chocolate or vanilla pudding mix--beat on low for 1 minute. Spoon cream cheese batter into the graham cracker crust. Spread the reserved 1 cup of topping on the top--smooth with a spoon or spatula. Refrigerate overnight.

#898 - Chicken and Peppers

(by Shirley McNevich)

1 - 10.75oz. Campbell's cream of mushroom soup
3/4 cup water
1/2 cup Parmesan cheese
4 cups cooked pasta (your choice of shape)--about 8oz. dry
2 boneless/skinless chicken breasts (cut into bite sized pieces)
1 chopped red pepper
1 small chopped onion (optional)
2 tsp. dried parsley
2-3 TBSP canola oil
salt and pepper

Cook and drain pasta according to box directions--rinse, drain and set aside. In a large skillet add canola oil, chopped red pepper, chopped onion and chicken pieces--cook over medium heat and brown the chicken. Add salt and pepper to the chicken to your taste. Add mushroom soup, water and Parmesan cheese--stir. Add cooked pasta and dried parsley--stir and heat until hot enough to serve.

#899 - Lush Angelfood Cake

(by Pat Klase - friend)

1 - 20oz. can Dole crushed pineapple (do NOT drain)
1 - 3.5oz. box Jell-O vanilla INSTANT pudding/pie filling
1 cup Cool Whip (thawed)

1 box Betty Crocker angelfood cake mix

Prepare angelfood cake according to box directions. Cool the cake completely, and then use a large bread knife to cut the cake into 3 layers. In a bowl add the crushed pineapple and its juice and pudding mix--stir with a whisk. Add Cool Whip--stir. Place the bottom cake layer on a cake plate. Spread 1/3 of the pineapple mixture on the top of that layer. Continue layering/frosting with all layers and the rest of the frosting. Refrigerate well before serving.

#900 - Quick Fudge Cake

(by Shirley McNevich)

4 squares Baker's unsweetened baking chocolate
1/2 cup water
1/2 cup white sugar + 1 1/4 cups white sugar
2 cups flour
1 tsp. baking soda
1 tsp. salt
1/2 cup butter (softened)
3/4 cup milk
1 tsp. vanilla
3 eggs

In a saucepan over low heat add baking chocolate, water and 1/2 cup white sugar--cook and stir until a chocolate sauce is formed--set aside and let it cool. In a mixer add butter, eggs, 1 1/4 cups white sugar--beat. Add milk, vanilla, salt and baking soda--beat. Add flour--beat until mixed, then beat on medium for 2 minutes. Add the chocolate sauce--beat for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool completely, then frost as desired.

#901 - Toffee Peanuts

(by Shirley McNevich)

1/4 cup white sugar
2 TBSP butter (melted)
2 TBSP Kayro corn syrup
1 1/4 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg

2 cups unsalted dry-roasted peanuts

In a large bowl add white sugar, melted butter, corn syrup, cinnamon, salt and nutmeg--stir until mixed. Add the peanuts--stir and toss to coat. Pour everything on to a greased jellyroll pan (about 15" x 10" x 1" pan)--use a greased spoon to spread it across the whole pan. Bake at 300 degrees for 12 minutes--remove from oven and stir peanuts. Return to oven and bake 12 more minutes or until bubbling and golden brown. Remove from oven and cool completely. Break apart if necessary.

#902 - No Bake Key Lime Cheesecake

(by Shirley McNevich)

1 - Keebler ready-made graham cracker crust
1 tsp. vanilla
8oz. Philadelphia cream cheese
1/2 to 1 cup fresh squeezed key lime juice (DO NOT use bottled juice or your cheesecake will taste sour)
1 - 14oz. can Eagle brand sweetened condensed milk

In a mixer add softened cream cheese--beat until smooth. Add the Eagle brand milk and vanilla--beat until smooth. Remove bowl from the mixer. Add 1/2 cup of the fresh lime juice--stir slowly with a spoon until mixed, then taste batter with your finger--if it doesn't have enough lime taste, keep adding more lime juice until you like the taste. Pour batter into the ready-made graham cracker crust. Refrigerate overnight.

#903 - Apple Cheesecake

(by Shirley McNevich)

1 1/2 cups graham cracker crumbs
3/4 cup Quaker Quick Oats + 1/2 cup Quaker Quick Oats
1/4 cup + 3/4 cup + 1/3 cup Domino's dark brown sugar (packed)
1/2 cup butter (melted) + 1/3 cup butter (melted)
2 - 8oz. Philadelphia cream cheese
3 eggs
1/2 cup Breakstone's sour cream
1/4 tsp. ginger
4 baking apples (washed, peeled, cored and sliced)
1/2 cup flour
1 tsp. + 1/2 tsp. cinnamon

In a bowl add graham cracker crumbs, 3/4 cup quick oats and 1/4 cup brown sugar--add 1/2 cup melted butter and stir until mixed. Grease a 9 x 13 cake pan and press the crumb crust mixture across the bottom. In a mixer add cream cheese--beat. Add 3/4 cup brown sugar--beat. Add eggs--beat. Add sour cream, 1 tsp. cinnamon and ginger--beat. Pour batter on top of the graham cracker crust in the cake pan. Spread apple slices evenly on top of the batter. In a separate bowl add flour, 1/2 cup quick oats, 1/3 cup brown sugar and 1/2 tsp. cinnamon--add 1/3 cup melted butter. Stir mixture until it makes crumbs. Sprinkle the crumb mixture evenly over the top of the apples. Bake at 350 degrees for 40-50 minutes. Cool completely, then refrigerate overnight. If you don't like too much cinnamon, omit all cinnamon except the cinnamon in the crumb topping that you put on top of the apples.

#904 - Brownie Shortcake

(by Shirley McNevich)

1 - 19.5oz. Duncan Hines brownie mix
1 - 16oz. Breakstone's sour cream
1 cup Cool Whip (thawed)
1 TBSP Domino's powdered sugar
1 tsp. vanilla
sliced fresh or frozen strawberries

Make brownie batter according to box directions BUT add 1/2 cup of the sour cream to the batter. Pour batter into a greased and floured 9" cake pan. Bake at 350 degrees for 45 minutes. Cool the cake for 20 minutes, then remove from cake pan and place on a cake plate--cool completely. In a bowl add the rest of the sour cream, Cool Whip, powdered sugar, and vanilla--stir until mixed. Cut the brownie into two layers--place the bottom half of the brownie back on the cake plate. Frost the bottom layer with half of the Cool Whip mixture. Place the second brownie layer on top of the frosting and frost it with the remaining Cool Whip mixture. Place the fresh or frozen sliced strawberries (your choice of amount) on the top of the cake just before serving. If you use frozen sliced strawberries, you will need to thaw and drain them well.

#905 - Skillet Taco Stew

(by Shirley McNevich)

1 lb. ground chuck
1 chopped onion
1 tsp. salt

1/2 tsp. pepper
1 - 10.75oz. can Campbell's tomato soup
1/2 cup to 1 cup Pace salsa (your choice of flavor and mild, medium or hot)
1/2 cup sour cream
1/2 cup water
6 flour or corn tortillas
1/2 cup shredded cheddar cheese

Cut all tortillas into bite sized pieces--set aside. In a large skillet add ground chuck, chopped onion, salt and pepper--stir and cook over medium heat until beef is browned. Pour fat off of the meat/onion mixture. Add tomato soup, sour cream, water and tortilla pieces to the meat mixture--cook and stir over medium heat until boiling. Turn heat back to low--cook and stir until hot enough to serve. Sprinkle shredded cheddar cheese on top, then serve.

#906 - Cherry Coffee Cake

(by Shirley McNevich)

1 - 18oz. box Duncan Hines yellow cake mix
2/3 cup water + 1 TBSP water
2 eggs
1 - 21oz. can Lucky Leaf cherry pie filling
1/3 cup butter
1 cup sifted Domino's powdered sugar

In a mixer add 1 1/2 cups of the yellow cake mix, 2/3 cup water and the eggs--beat until smooth. Pour batter into a greased 9 x 13 cake pan. Spoon pie filling on top of batter evenly. In a separate bowl add remaining yellow cake mix and the butter--mix with your fingers until it makes crumbs. Sprinkle the crumbs evenly on top of the cherry pie filling. Bake at 350 degrees for 25-30 minutes. Cool completely. In a small bowl add powdered sugar and 1 TBSP water--stir to make glaze. Drizzle glaze on top of the cake.

#907 - Cherry Pineapple Pie

(by Shirley McNevich)

2 pre-baked 9" pie crusts (if you don't make them from scratch, you will need unbaked pie crust doughs and bake them according to package directions)
1 - 14oz. can Eagle brand sweetened condensed milk
1 - 8oz. can Dole crushed pineapple (drained)

1 1/2 cups mini-marshmallows
1/2 cup Baker's angelflake coconut
1/2 cup chopped pecans
1 - 21oz. can Lucky Leaf cherry pie filling
1 - 8oz. Cool Whip (thawed)

In a bowl add Eagle milk, crushed pineapple, mini-marshmallows, coconut and pecans--stir until mixed. Add cherry pie filling--stir. Add Cool Whip--stir. Pour half of the mixture into both of the baked pie crusts. Refrigerate overnight.

#908 - Ranch Potatoes

(by Shirley McNevich)

1/2 cup creamy ranch salad dressing
1/2 cup shredded cheddar cheese
1/2 cup real bacon bits (you can buy them or make your own bacon and crumble it)
1 TBSP chopped parsley or parsley flakes
2 lb. of small red potatoes (washed, scrubbed and cut into 4 quarters each--do NOT peel)

In a bowl add ranch dressing, shredded cheese, parsley and bacon bits--stir. Add quartered potatoes--stir and toss to coat. Grease a 9 x 13 baking dish--spoon potatoes into the bottom. Scrape any extra dressing from the bowl using a spatula and add to the tops of the potatoes. Cover the dish with foil. Bake at 350 degrees for 40 minutes, then remove foil and bake another 15 minutes or until potatoes are tender.

#909 - Sour Cream Mashed Potatoes

(by Shirley McNevich)

6 small (or 5 medium) red potatoes
1 tsp. salt
2 TBSP Parkay margarine or butter
1/4 cup milk (if too stiff, add more milk)
1/4 to 1/2 cup sour cream

Peel and wash potatoes--slice them in half. In a saucepan, add the potatoes, enough water to cover them, and salt. Do not put the lid on tight or they will boil over. Bring to a boil on medium heat, and then cook for 20 minutes after water is boiling--test for doneness with a fork. Pour water off and mash them with a potato masher. Add the

Parkay or butter and stir. When there are no more lumps left, add the milk. Beat them with the potato masher to make them fluffy. Add 1/4 cup of sour cream--stir and taste. If you like more sour cream flavor, add another 1/4 cup sour cream and stir.

#910 - Lemon Cream Cheese Cupcakes

(by Shirley McNevich)

1 box Duncan Hines white cake mix
1 - 3.75oz. box Jell-O lemon INSTANT pudding/pie filling
1 cup water
4 egg whites
2 TBSP canola oil
1 - 16oz. box Domino's powdered sugar
1 - 8oz. Philadelphia cream cheese (softened)
1/2 stick softened butter
2 TBSP lemon juice

In a mixer add cake mix, dry pudding mix, water, egg whites and oil--beat on low until moist, then beat on medium for 2 minutes. Spoon batter into cupcake liners in cupcake/muffin pans (2/3 full each). Bake at 350 degrees for 21-24 minutes--test with a toothpick for doneness. Cool cupcakes completely. Frosting: in a mixer add cream cheese, butter and lemon juice--beat. Slowly add the powdered sugar--beat until smooth and creamy. Frost the cupcakes--keep refrigerated.

#911 - Coconut Raisin Cookies

(by Shirley McNevich)

1 cup Domino's dark brown sugar (packed)
1/2 cup white sugar
1/2 cup softened butter
1 tsp. vanilla
2 eggs
2 cups flour
2 cups Kellogg's raisin nut bran cereal
1 1/2 cups Baker's angelflake coconut
1 tsp. baking soda
1/2 tsp. salt

In a mixer add butter, white sugar and brown sugar--beat. Add eggs--beat. Add vanilla, salt and baking soda--beat. Add bran cereal--beat. Add coconut--beat. Add

flour--beat (if it's stiff you may have to continue by hand). Scoop 1 teaspoonful at a time and shape into a ball with your hands. Place dough balls on greased cookie sheets. Press each dough ball down slightly with a fork. Bake at 375 degrees for 8-10 minutes. Cool one minute before removing from cookie sheets.

#912 - Hot Dog Casserole

(by Shirley McNevich)

5-6 medium red potatoes (washed, scrubbed, and cut into thin slices)
8 hot dogs (beef, chicken, turkey--whatever you like) OR sausage
1 chopped onion
1/2 lb. shredded cheddar cheese
1 tsp. French's yellow mustard
1/2 cup flour
1 tsp. salt
1/2 tsp. pepper
2/3 cup milk

Slice hot dogs into coin sized pieces. Grease a skillet and cook hot dog pieces and chopped onions over medium heat until browned. Once browned, turn heat to low and add flour to the hot dog pieces--stir. Add milk, salt and pepper--stir until thick. Remove from heat--add mustard and shredded cheddar cheese--stir. Grease a 2 qt. casserole--make alternating layers of the sliced potatoes and the hot dog mixture--end up with a layer of potatoes on the top. Bake at 350 degrees for 1 hour uncovered--test with a fork to make sure potatoes are tender.

#913 - Pizza Casserole

(by Shirley McNevich)

2 cups egg noodles (measure two cups before cooking, then cook and drain according to package directions)
2 tsp. canola oil
1 lb. ground chuck
1 tsp. salt
1/2 tsp. pepper
1 chopped onion
1/4 tsp. garlic salt
1 tsp. oregano
1 - 10.75oz. Campbell's tomato soup
1/3 cup water

1/2 cup shredded mozzarella cheese
pepperoni slices

Cook and drain egg noodles--set aside. In a skillet over medium heat add canola oil. Add ground chuck, chopped onion, garlic salt, oregano, salt, pepper--stir and cook until beef is browned--drain off any extra liquid/fat. Leave the beef mixture in the skillet--add water, tomato soup--stir. Cook on medium heat until hot. Remove skillet from heat--add cooked/drained noodles and 1/2 of the shredded mozzarella cheese--stir. Spoon mixture into a greased casserole. Bake at 350 degrees for 25-30 minutes or until heated through. Remove from oven; add the rest of the shredded mozzarella cheese on top. Arrange pepperoni slices on top. Return to oven and bake 10 more minutes or until cheese is melted.

#914 - Sour Cream Lemon Cheesecake

(by Shirley McNevich)

2 cups graham cracker crumbs
1 1/4 cups white sugar
6 TBSP butter (melted)
4 - 8oz. Philadelphia cream cheese (softened)
1 cup Breakstone's sour cream
1 lemon (juiced; grate the peel)
4 eggs

In a bowl add graham cracker crumbs, 1/4 cup white sugar and the melted butter--mix. Remove 1/4 cup of the crumb mixture for later. Spray a 9 x 13 cake pan with Pam. Press the rest of the graham cracker mixture (NOT the graham cracker mixture you set aside) into the bottom of the greased cake pan. In a mixer add cream cheese and 1 cup white sugar--beat. Add sour cream--beat. Add the lemon juice and the grated lemon peel--beat. Add eggs--beat until smooth. Pour batter over the graham cracker crust. Sprinkle the 1/4 cup of graham cracker crumbs (that you saved earlier) over the top of the batter. Bake at 325 degrees for 40 minutes or until the center of the cake is almost set. Cool completely, then refrigerate overnight.

#915 - One Pan Strawberry Cheesecake

(by Shirley McNevich)

2 cups graham cracker crumbs
1 1/4 cups white sugar
6 TBSP butter (melted)

4 - 8oz. Philadelphia cream cheese (softened)
1 cup Breakstone's sour cream
1 qt. fresh strawberries (washed, stems removed, and mashed)
1/2 cup white sugar for the mashed strawberries
4 eggs

In a bowl add graham cracker crumbs, 1/4 cup white sugar and the melted butter--mix. Remove 1/4 cup of the crumb mixture for later. Spray a 9 x 13 cake pan with Pam. Press the rest of the graham cracker mixture (NOT the graham cracker mixture you set aside) into the bottom of the greased cake pan. In a mixer add cream cheese and 1 cup white sugar--beat. Add sour cream--beat. Add eggs--beat until smooth. Pour batter over the graham cracker crust. Sprinkle the 1/4 cup of graham cracker crumbs (that you saved earlier) over the top of the batter. Bake at 325 degrees for 40 minutes or until the center of the cake is almost set. Cool completely, then refrigerate overnight. In a bowl add mashed strawberries and 1/2 cup white sugar--stir to mix. If they don't taste sweet enough you can add more white sugar. Drizzle mashed strawberries on each piece of cheesecake as you serve it.

#916 - Strawberry Oreo Cookie Whip

(by Shirley McNevich)

4 cups fresh strawberries
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
1/4 cup lemon juice
1 - 8oz. Cool Whip (thawed)
8 Oreo cookies
1 TBSP butter (melted)

Line a bread loaf pan with foil. In a large bowl mash 2 cups of the strawberries with a potato masher. Add the Eagle brand milk to the strawberries--stir. Add lemon juice--stir. Add 2 cups of the Cool Whip--stir. Pour the strawberry mixture into the foil lined bread loaf pan. Crush the Oreo cookies finely into a small bowl--add the melted butter--stir. Spread the cookie mixture evenly over the top of the strawberry mixture. Use the back of a spoon to lightly press the Oreo cookie mixture into the strawberry mixture. Cover the top of the loaf pan with foil. Freeze the entire thing overnight. The next day remove it from the freezer, remove the foil from the top, and invert it onto a plate--if any of the foil sticks to it, peel it off. Frost the loaf with the other 2 cups of Cool Whip. Slice the remaining 2 cups of strawberries and arrange them on top of the Cool Whip frosting. Slice like bread to serve.

#917 - Silk Cake

(by Shirley McNevich)

1 box Betty Crocker Supermoist yellow cake mix (butter recipe)

1 1/4 cups water

1/2 cup Jif peanut butter

1/2 cup softened butter

3 eggs

Peanut butter frosting: 2 cups Domino's powdered sugar; 1 egg white; 1/2 cup Crisco shortening; 1 TBSP butter; 1 TBSP vanilla; 2 TBSP flour; 1 TBSP milk; 4 heaping TBSP Jif peanut butter

In a mixer add cake mix, water, 1/2 cup peanut butter, 1/2 cup butter and 3 eggs--beat on low until mixed, then beat on medium for 2 minutes. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes or until inserted toothpick comes out clean. Cool completely. In a mixer beat egg white and 1 cup of the powdered sugar for one minute. Add Crisco, 1 TBSP butter, vanilla, flour and milk--beat well. Add the second cup of powdered sugar and beat. Add peanut butter and beat until light and fluffy.

#918 - Sunshine Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix

1 - 3.75oz. box orange Jell-O (or your favorite flavor)

1 - 20oz. can Dole pineapple rings (drained)

10 maraschino cherries (drained)

3/4 cup Cool Whip

Prepare cake batter according to box directions--set aside. Grease a 9 x 13 cake pan. Sprinkle the orange Jell-O powder evenly on the bottom of the cake pan. Arrange pineapple rings in a single layer on top of the Jell-O powder. Place one cherry in the center of each pineapple ring. Pour the cake batter carefully over the top of the pineapples and cherries. Bake at 350 degrees for 30 minutes--test with a toothpick for doneness. Let cake cool in the pan for 5 minutes, and then use a knife to loosen the edges. Place a piece of foil on top of a cutting board. Flip the board upside down on top of the cake pan. Flip the cake on top the foil/cutting board--remove pan carefully. Cool completely, and then serve with extra Cool Whip.

#919 - Vanilla Oreo Delight

(by Shirley McNevich)

35 Oreo cookies
6 TBSP butter (melted)
1 - 8oz. Philadelphia cream cheese (softened)
1/4 cup white sugar
3 cups + 2 TBSP cold milk
1 - 8oz. Cool Whip (thawed)
2 - 3.75oz. boxes Jell-O vanilla INSTANT pudding/pie filling
1/3 cup Jif peanut butter

Place cookies a few at a time in a Ziploc bag--crush finely using a rolling pin--continue with all cookies. Place cookie crumbs in a bowl--add melted butter and stir. Press cookie mixture into the bottom of a greased 9 x 13 cake pan. Refrigerate the cake pan 30 minutes. In a mixer add cream cheese and white sugar--beat. Add 2 TBSP milk--beat. Remove bowl from mixer and add 1 1/4 cups of the Cool Whip--stir until mixed. Remove cake pan from refrigerator--spread cream cheese mixture on top of the cookie crust. In a bowl add both boxes of pudding mix and 3 cups of milk--beat with a wire whisk until blended. Add peanut butter to pudding mixture--mix well. Spread pudding mixture evenly over the cream cheese layer. Place the cake pan in the refrigerator for 30 minutes. Remove from refrigerator and add remaining Cool Whip on top. Cover with foil and refrigerate overnight.

#920 - Garlic Chicken and Pasta

(by Shirley McNevich)

1/2 cup Parmesan cheese
1 envelope Good Seasons Italian dressing mix
1/2 tsp. garlic powder
6 boneless, skinless chicken breasts
1 - 13.25oz. box pasta (your choice of shape)
1 - 26oz. jar of tomato/garlic pasta sauce
1 tsp. oregano
1 cup shredded mozzarella cheese

In a large bowl add 1/3 cup Parmesan cheese, dressing mix, and garlic powder--stir. Dip the chicken breasts in water, and then drop into dressing mixture to coat each piece. Place breaded chicken pieces in a single layer in a greased 9 x 13 baking dish--cover with foil. Bake at 400 degrees for 20 minutes, remove from oven, flip each

chicken piece, return to oven and bake another 20 minutes or until done. While that's baking cook and drain pasta according to box directions. Leave drained pasta in the same pan and add pasta sauce--cook and stir on medium low until heated through. Add the oregano to the pasta--stir. Remove chicken from oven--pour pasta mixture over the chicken--sprinkle the shredded mozzarella cheese and remaining Parmesan cheese over the top. Return to oven until cheese is melted.

#921 - Layered Pumpkin Bread

(by Shirley McNevich)

1 cup Libby's canned pumpkin
1 cup + 2 TBSP white sugar
1/2 cup Domino's dark brown sugar (packed)
4 egg whites
1/2 cup milk
1/4 cup canola oil
2 cups flour
2 1/2 tsp. baking powder
2 tsp. pumpkin pie spice
1/2 tsp. salt
1 - 8oz. Philadelphia cream cheese (softened)

In a bowl add pumpkin, 1 cup white sugar, brown sugar and 3 of the egg whites--stir. Add milk and oil--mix with a spoon until smooth. Add flour, baking powder, pumpkin spice and salt--stir until moistened--set batter aside. In a separate bowl add cream cheese, 2 TBSP white sugar, 1 egg white--beat with a wire whisk until blended. Grease a bread loaf pan. Pour 1/2 of the pumpkin batter in the loaf pan. Pour all of the cream cheese mixture on top of the pumpkin batter. Pour the rest of the pumpkin batter on top of the cream cheese mixture. Bake at 350 degrees for 50-60 minutes--test with a toothpick for doneness. Cool 20 minutes, then loosen edges with a knife. Dump it upside down on top of a serving plate. Cool completely, then refrigerate.

#922 - Beef Potatoes with Baked Beans

(by Shirley McNevich)

1 lb. ground chuck
1 tsp. salt
1/2 tsp. pepper
1 chopped onion
1 cup sliced carrots (thin)

1 cup sliced red potatoes (bite sized pieces)
1 cup water
1 - 14oz. can of your favorite baked beans
1/2 cup Kraft BBQ sauce
1 cup shredded cheddar cheese

In a large skillet add ground chuck, salt, pepper and onions--cook and stir over medium heat until browned. Add water, carrots and potatoes--cook and stir over medium heat until carrots and potatoes are tender. Add baked beans and BBQ sauce--stir and cook until heated through. Serve in bowls--sprinkle cheddar cheese on top of each serving.

#923 - Chocolate Marshmallow Pie

(by Shirley McNevich)

2 TBSP milk + 2 cups cold milk
2 1/2 cups Cool Whip (thawed)
2 1/2 cups miniature marshmallows
2 - 3.75oz. boxes Jell-O chocolate INSTANT pudding/pie filling
1 - Keebler ready-made chocolate crust
14 vanilla wafer cookies

In a microwave safe bowl add marshmallows and 2 TBSP milk--microwave on high for :45 seconds. Stir it, and then let it sit on the counter until cool. Add 1 cup Cool Whip to the marshmallow mixture--stir and set aside. In a separate bowl add both boxes of chocolate pudding mix and 2 cups cold milk--beat with a whisk until thickened. Add 1 1/2 cups Cool Whip to the chocolate pudding mixture--stir. Spoon the chocolate pudding mixture into the ready-made crust. Arrange the vanilla wafers evenly on top of the chocolate pudding mixture. Spread the marshmallow mixture on top of the vanilla wafers. Refrigerate overnight.

#924 - Sour Cream Banana Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix
3 eggs
1 cup mashed, ripe bananas
1 cup sour cream
1/4 cup canola oil
1 - 8oz. Philadelphia cream cheese (softened)

1/2 cup softened butter
2 cups Domino's powdered sugar
1 tsp. vanilla
1 cup chopped walnuts

In a mixer add cake mix, eggs, and oil--beat. Add sour cream and mashed bananas--beat for 2 minutes. Spray a 9 x 13 cake pan with Pam. Pour batter into cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Frosting: in a mixer add cream cheese and butter--beat. Add powdered sugar and walnuts--beat. If it seems too runny add more powdered sugar--if too stiff add a tsp. of milk at a time. Refrigerate frosting for ten minutes before frosting the cake.

#925 - Cream Cheese Pumpkin Spice Cake

(by Shirley McNevich)

1 box Duncan Hines spice cake mix
1 - 15oz. can Libby's pumpkin
1 cup Miracle Whip
3 eggs

Frosting: 1 - 8oz. Philadelphia cream cheese (softened), 1 stick softened butter, 1 TBSP milk, 1 tsp. vanilla, 2 cups Domino's powdered sugar

In a mixer add cake mix, Miracle Whip, and eggs--beat. Add pumpkin--beat until smooth. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a mixer add cream cheese--beat. Add butter--beat. Add milk and vanilla--beat. Slowly add powdered sugar--beat. If too runny add more powdered sugar--if too thick add a little milk. Refrigerate frosting ten minutes, and then frost the cake.

#926 - Kahlua Cake

(by Pat Klase - friend)

1 box Duncan Hines Devil's food cake mix
4 eggs
1 cup sour cream
1 cup Kahlua liquor
3/4 cup canola oil
1 - 12oz. bag Nestlé's semi-sweet chocolate chips

In a mixer add eggs and sour cream--beat. Add cake mix--beat. Add oil--beat. Add Kahlua--beat on low until mixed, then beat on high for 4 minutes. Remove bowl from mixer--add chocolate chips and stir by hand. Pour batter into a greased bundt cake pan. Bake at 350 degrees for 55-60 minutes--test with a toothpick for doneness. Cool for 20 minutes, and then dump on to a cake plate. Frost or glaze if desired.

#927 - Homemade Iced Tea (Sweet Tea)

(by Shirley McNevich)

9 regular sized Lipton tea bags
1 cup white sugar

Boil a little more than 3 cups of water in the microwave. In a 1 quart saucepan add white sugar. Place tea bags on top of the white sugar and hang the tags out over the edge of the pan. Pour three cups boiling water on top of tea bags and white sugar (hold the tags while pouring or they will fall in). Still holding the bags, stir until white sugar completely dissolves. Let the tea sit for 15 minutes with tea bags still in it. After 15 minutes, squeeze out the tea bags and discard them. Pour the tea into a 1 gallon pitcher, and add enough cold water to make 1 gallon total--stir.

#928 - Frozen Sundae Pie

(by Shirley McNevich)

15 Oreo cookies (crushed)
3 TBSP butter (melted)
1 - 8oz. Cool Whip (thawed)
1 cup cold milk
1 - 3.75oz. box Jell-O vanilla INSTANT pudding/pie filling
2 squares Baker's semi-sweet baking chocolate (melted according to box directions)
1/3 cup Eagle brand sweetened condensed milk

Crush the Oreos--add crushed Oreos and melted butter--stir. Press cookie mixture into the bottom and sides of a 9" pie plate. In a bowl add the regular milk and pudding mix--beat with a wire whisk. Reserve 1 cup of Cool Whip and add the rest of the Cool Whip to the pudding mixture--stir. Pour the pudding/Cool Whip mixture into the crust. Melt the chocolate according to box directions--add the Eagle milk to the melted chocolate--stir. Spoon the chocolate mixture over the top of the pie. Use a knife to marbleize the chocolate into the pudding mixture to make swirls. Freeze overnight. Top with reserved Cool Whip when serving.

#929 - Chocolate Cheesecake Brownies

(by Shirley McNevich)

1 - 21oz. box of your favorite chewy brownie mix
1/2 cup applesauce
1/4 cup water + 1 TBSP water
6 egg whites
1 - 8oz. and 1/2 of an 8oz. Philadelphia cream cheese (12oz. total)
1/2 cup white sugar
2 TBSP flour
1 tsp. vanilla
1 cup Nestlé's semi-sweet chocolate chips
1 tsp. canola oil
1 - 7oz. jar Fluff marshmallow

In a mixer add brownie mix, 1/4 cup water, 4 of the egg whites and the applesauce--beat for 1 minute. Grease a 9 x 9" square baking pan--pour batter into the baking pan. Bake at 350 degrees for 15 minutes. In a mixer add the 8oz. cream cheese--beat. Add 2 egg whites--beat. Add white sugar, flour and vanilla--beat until smooth. Remove brownies from oven after the 15 minutes are up--pour the cream cheese mixture evenly over the top of the brownies. Return brownies to the oven and bake at 350 degrees for 20 minutes. Cool completely. Melt the chocolate chips in the microwave--add the canola oil--stir and set aside. In a mixer add the 1/2 of an 8oz. cream cheese (4oz.) and 1 TBSP water--beat. Add the melted chocolate--beat. Add the marshmallow--beat until smooth. When brownies are completely cool, spread chocolate/marshmallow/cream cheese mixture over the top.

#930 - Sour Cream Quiche

(by Shirley McNevich)

1 unbaked pie crust dough (pre-made or make your own)
2 TBSP butter
1/3 cup chopped onions
1/4 cup diced red or green peppers
1/2 cup chopped mushrooms
3 eggs
16oz. Breakstone's sour cream
5 slices of bacon (cooked and crumbled)
1 1/2 cups shredded Swiss cheese
1 cup shredded cheddar cheese

salt and pepper to your taste

Spray a pie plate with Pam and insert the pie crust dough--place another pie plate inside of the crust (to prevent shrinkage) and bake at 450 degrees for 8 minutes. Remove the top pie plate, return to oven and bake 5 more minutes at 450 degrees. Remove from oven and set aside. In a saucepan over medium heat add butter--melt, and then add onions, peppers and mushrooms. Cook and stir until tender. In a bowl add the eggs--beat. Add the 1/2 (8oz.) of the sour cream, crumbled bacon, both cheeses, salt and pepper to the eggs--stir. Add the onions/peppers/mushrooms to the egg mixture--stir. Pour the entire mixture into the partially baked pie crust. Bake at 350 degrees for 40 minutes or until center is set. Let stand 10 minutes, then cut and top each piece with a teaspoonful of sour cream.

#931 - Welsh Cookies

(by Donna Unger - friend)

4 cups flour
1 1/2 cups white sugar
2 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg
1 cup butter (OR 1/2 cup Parkay margarine and 1/2 cup lard)
1 cup currants
2 eggs (beaten)
1/3 cup milk

In a bowl add flour, white sugar, baking powder, salt, nutmeg--stir. Add the butter (or the margarine/lard) into the dry ingredients--mix using your hands (or a pastry blender) until it makes crumbs. Add the currants to a colander--rinse with very hot water. Add the washed currants to a separate bowl--add milk and beaten eggs to the currants--stir. Add currant mixture to the crumb mixture--mix well. If dough is too sticky add a little extra flour. Roll some of the dough onto a floured countertop--flour the top of the dough. Roll it out to 1/4" thick. Use a 2" circular cookie cutter to cut the cookies (or the top of a jar). Spray a frying pan with Pam--turn heat to medium. Fry the cookies until browned on the bottom, then flip and fry the opposite sides. When you remove them from the frying pan sprinkle them with powdered sugar or white sugar.

#932 - Peanut Butter Bread

(by Shirley McNevich)

2 cups flour
4 tsp. baking powder
1 tsp. salt
1/2 cup white sugar
1 cup milk
2/3 cup Jif peanut butter

Into a bowl sift the flour, baking powder and salt. Add the peanut butter and white sugar--work the ingredients with your fingers. Add the milk--use a spoon to stir, and then use your hands to mix the dough. Pour the dough into a greased bread loaf pan. Bake at 420 degrees for 30 minutes. Test with a toothpick for doneness.

#933 - Rhubarb Bread

(by Shirley McNevich)

1 1/2 cups Domino's dark brown sugar
2/3 cup butter (melted)
1 1/2 tsp. baking soda
2 1/2 cups flour
1 1/2 cups raw rhubarb (cut into small pieces)
1 egg
1 cup buttermilk
1 tsp. vanilla
1/2 cup finely chopped pecans
Topping: 1/3 cup white sugar, 1/4 cup chopped pecans, 2 TBSP butter, 1/2 tsp. cinnamon

Beat the egg. In a large bowl add brown sugar, melted butter, beaten egg, buttermilk and baking soda--stir. Add salt, flour--mix well--if it gets stiff continue with your hands. Add vanilla, rhubarb pieces and pecans--fold them into the dough. Place 1/2 of the dough into two greased bread loaf pans. Topping: in a bowl add white sugar, 1/4 cup chopped pecans, 2 TBSP butter and cinnamon--mix until it forms crumbs. Sprinkle half of the crumb mixture on to the top of each bread loaf. Bake at 350 degrees for 45 minutes. Test with a toothpick for doneness.

#934 - Shrimp Casserole

(by Shirley McNevich)

6 slices of bread
1 lb. cooked/peeled shrimp
1/2 lb. shredded sharp cheese
1/4 cup butter OR Parkay margarine (melted)
1/2 tsp. French's mustard
3 beaten eggs
2 cups milk
salt and pepper to taste
Old Bay Seasoning (optional)

In a bowl beat the eggs--add the mustard, milk, salt and pepper to your taste, and Old Bay to your taste--stir. Break bread into bite sized pieces. Grease a 2 qt. casserole. Making layers, add shrimp, bread crumbs and cheese to the greased casserole dish. As you finish each layer pour a little of the milk mixture on each layer. Keep alternating layers and adding milk mixture until bread crumbs are the last layer on top. Slowly pour melted butter over the top of the bread crumbs. Cover and bake at 350 degrees for 50 minutes--remove from oven, uncover, return to oven for 10 more minutes or until bread crumbs are browned.

#935 - Beef and Cabbage

(by Shirley McNevich)

2 or 3 lb. sirloin tip roast
2 tsp. salt
1 tsp. pepper
5 medium red potatoes (washed, peeled if you wish, and cut into bite sized pieces)
1/2 cup water
1 medium head cabbage (washed and cut into bite sized pieces)

Place the roast in a Dutch oven--add 1 tsp. salt and 1/2 cup water. Cook over medium heat until water evaporates (turn roast and make sure both sides are browned). Once browned, add enough water to cover the roast. Bring to a boil, then turn heat down to low/simmer--keep cooking with the lid on for 3 hours or until roast is done. Remove roast and place on a plate to cool--pour the broth from the Dutch oven into a container. Let the broth and roast cool to room temperature, and then refrigerate both overnight. The next day skim the fat from the top of the broth and discard it. In the Dutch oven add the broth--turn heat to medium. Wash the cabbage

and cut into bite sized pieces--add cabbage to the broth. Wash/peel potatoes and cut into bite sized pieces--add potatoes to the broth/cabbage. If there isn't enough broth to cover all ingredients add a little water until everything is just barely covered with liquid. Add 1 tsp. salt and 1 tsp. pepper--stir. Cook on medium until potatoes are tender (about 20 minutes or so)--stir occasionally while cooking. Cut the roast into bite sized pieces and add when potatoes are done--stir. Cook on medium until meat is hot enough to serve.

#936 - Caramel Pumpkin Pie

(by Shirley McNevich)

1/4 cup + 2 TBSP caramel ice cream topping
1 ready-made graham cracker crust
1/2 cup + 2 TBSP chopped pecans
1 cup cold milk
2 - 3.75oz. boxes Jell-O vanilla INSTANT pudding/pie filling
1 cup Libby's canned pumpkin
1 tsp. cinnamon
1/2 tsp. nutmeg
1 - 8oz. Cool Whip (thawed)

Pour 1/4 cup caramel into the bottom of the graham cracker crust. Sprinkle 1/2 cup of chopped pecans on top of the caramel. In a bowl add both boxes of vanilla pudding mix and the milk--beat with a whisk. Add cinnamon, nutmeg and pumpkin--mix well. Add 1 1/2 cups of Cool Whip--stir well. Pour pumpkin mixture on top of the pecans in the crust. Add remaining Cool Whip on top of pumpkin mixture. Refrigerate for 1 hour, then drizzle the 2 TBSP caramel and 2 TBSP chopped pecans on top. Refrigerate overnight.

#937 - Chewy Chocolate Cookie Drops

(by Shirley McNevich)

4 squares Baker's unsweetened baking chocolate
1 1/2 sticks butter
2 cups white sugar
3 eggs
1 tsp. vanilla
2 1/2 cups flour
Glaze: 1 - 8oz. Cool Whip (FROZEN), 6 squares Baker's semi-sweet baking chocolate

In a microwave safe bowl add 4 squares Baker's chocolate and the butter--microwave on high for 2 minutes or until butter is melted. Remove from microwave--stir until chocolate is melted. Add white sugar--stir. Beat the eggs in a cup and add to chocolate mixture--stir. Add vanilla--stir. Add flour--mix well. Cover dough and refrigerate for 1 hour. Remove dough from refrigerator, shape and roll dough into 1" balls--place them 2" apart on greased cookie sheets. Bake at 350 degrees for 8 minutes or just until set--if you overbake them, they will not be chewy. Let stand 1 minute before removing from cookie sheets. Cool completely. Glaze: add the FROZEN Cool Whip and 6 squares Baker's chocolate in a microwave safe bowl--microwave on high for 90 seconds or until chocolate is melted. Stir--mixture should be smooth and shiny. Let the glaze stand 15 minutes to thicken. Spread glaze on cookies using a knife. Let cookies stand until glaze is set.

#938 - Strawberry Cream Cheese Dessert

(by Shirley McNevich)

1 cup graham cracker crumbs
2 TBSP butter (melted)
1 - 3oz. box strawberry Jell-O
1 cup boiling water
1 - 16oz. bag frozen sliced strawberries (thawed and sweetened to your taste)
1 TBSP lemon juice
4oz. Philadelphia cream cheese (softened)-- 1/2 on an 8oz. package
1/2 cup Domino's powdered sugar
1 tsp. vanilla
a dash of salt
1 cup heavy whipping cream (whipped)--OR Cool Whip
fresh sliced strawberries for garnish

In a bowl add graham crackers crumbs and melted butter--mix. Press graham cracker mixture into a greased 8" square baking dish. Bake at 325 degrees for 10-14 minutes or until browned--cool completely. In a separate bowl add Jell-O and boiling water--stir until dissolved. Add thawed, sweetened strawberries and lemon juice--stir. Refrigerate strawberry mixture for 90 minutes or until partially set. In a mixer add cream cheese, powdered sugar, vanilla and salt--beat. Remove from mixer and add whipped cream or Cool Whip--stir. Spread half of the cream cheese mixture over cooled crust. Put the rest of the cream cheese mixture in the refrigerator. Pour all of the Jell-O mixture on top of cream cheese mixture in the crust--refrigerate until Jell-O is completely firm. After the Jell-O has set completely, spread remaining cream

cheese mixture on top. Refrigerate overnight and garnish with fresh sliced strawberries.

#939 - BLT Pasta

(by Shirley McNevich)

3 cups uncooked penne pasta
4oz. Philadelphia cream cheese (1/2 of an 8oz. package)--cubed
1 cup milk
1/4 cup grated Parmesan cheese
4 slices bacon (cooked and crumbled)
2 cups baby spinach leaves
1 cup cherry tomatoes (halved)
1 tsp. Italian seasoning

Cook pasta according to box directions. In a skillet over medium heat add cream cheese cubes, milk and Parmesan cheese--stir and cook until cream cheese is melted. Add crumbled bacon, and Italian seasoning--stir. Drain pasta and plate. Remove skillet from stove and add spinach leaves and cherry tomatoes to the sauce--stir. Pour sauce over pasta.

#940 - Easy Cheddar Biscuits

(by Shirley McNevich)

1 cup flour
2 tsp. baking powder
1/4 tsp. cream of tartar
1/4 tsp. white sugar
1/4 tsp. salt
1/2 stick cold butter (cubed)
1 cup shredded cheddar cheese
1/3 cup milk

In a bowl add flour, baking powder, cream of tartar, sugar and salt--stir. Add butter cubes and cut in with a pastry blender, two knives or with your hands--mix until it makes large crumbs. Add shredded cheddar cheese--stir. Add milk--stir until it makes a dough ball. Place dough on a floured counter, flour the top of the dough and knead with your hands ten times. Form dough into a square about 1" thick. Cut into square biscuits using a knife. Place on greased cookie sheets. Bake at 450 degrees for 10-12 minutes or until golden brown.

#941 - Hot Chocolate

(by Shirley McNevich)

milk
Nesquik powder
mini-marshmallows (optional)

In a saucepan add milk and Nesquik powder (use measurement from Nesquik label directions for the number of servings you want to make). Turn heat on medium and keep stirring until it's hot (do not let it boil). When hot, pour into mugs and top with mini-marshmallows if you wish.

#942 - Sweet and Sour Potatoes

(by Shirley McNevich)

8 red potatoes
1 diced onion
1/4 tsp. salt
1/4 tsp. pepper
3/4 cup white sugar
4 slices bacon
3/4 cup cider vinegar

Add potatoes to a pot (DO NOT PEEL YET) and cover with water--cook on medium until potatoes are tender. Drain and peel potatoes, then cut into bite sized pieces. In a serving bowl, add the hot potato pieces--cover and set aside to keep warm. In a skillet, fry the bacon until well done--remove bacon but keep the bacon grease--dry the bacon on paper towels. Add diced onions, salt, pepper, vinegar and white sugar to the bacon grease--stir and heat making sure all sugar has dissolved. Crumble the bacon into pieces and add to the vinegar mixture in the skillet--stir. Pour the entire skillet mixture over the top of the warm potatoes--toss to coat.

#943 - Chicken and Rice Casserole

(by Shirley McNevich)

2 cups cooked Carolina River rice (use 1 tsp. salt with rice when cooking)
2 cups shredded Monterey Jack cheese
1 1/2 cups cooked chicken breast (cut into bite sized pieces)

1 - 12oz. can Carnation evaporated milk
1/2 cup chopped onions
2 eggs (slightly beaten)
1/2 tsp. pepper
1/4 cup chopped parsley
2 TBSP butter (melted)

Cook the rice according to package directions. Cook chicken breast and cut into bite sized pieces. In a small bowl add the eggs and beat them--add the pepper to the eggs and mix well. In a large bowl add cooked rice, shredded cheese, chicken pieces, evaporated milk, chopped onions, beaten eggs/pepper, parsley and melted butter--stir to mix. Pour all ingredients into a greased 2 qt. casserole dish. Bake uncovered at 350 degrees for 45-50 minutes or until inserted knife comes out clean.

#944 - Chocolate Macadamia Bars

(by Shirley McNevich)

1 1/2 cups flour
1 cup + 1/2 cup Domino's dark brown sugar (packed)
1 stick cold butter (cut into small pieces) + 1 1/2 sticks butter
1 cup chopped macadamia nuts (you can toast them if you wish)
1 1/2 cups Nestlé's semisweet chocolate chips OR white chocolate chips

In a bowl add flour and 1 cup brown sugar--stir. Add 1 stick butter (cut into pieces)--mix until crumbly. Press mixture into a greased 9 x 13 cake pan. Sprinkle chopped macadamia nuts on the crust, and then press nuts down into the crust lightly with the back of a spoon. In a saucepan add 1 1/2 sticks of butter--melt butter over low heat. Add 1/2 cup brown sugar--stir. Turn heat to medium and cook/stir until bubbling--pour hot mixture on the top of the crust evenly--spread with a spoon if necessary. Bake at 350 degrees for 17-20 minutes or until the top layer is bubbling. Remove from oven, wait 1 minute and sprinkle the chocolate chips over the top--the chocolate will melt. Once melted smooth top layer with a knife or the back of a spoon. Cool completely, then refrigerate until cold before cutting.

#945 - Banana Pudding

(by Shirley McNevich)

1 - 6oz. box Jell-O banana cream OR vanilla pudding/pie filling (NOT INSTANT)
3 egg yolks
3 3/4 cups milk

24 or so vanilla wafers
1 large ripe banana (sliced into coin shaped pieces)
1 - 8oz. Cool Whip (thawed)

Slightly beat the egg yolks in a cup. In a saucepan over medium heat add pudding mix, beaten egg yolks, milk--cook and stir until it comes to a boil. Once boiling, remove from heat--place a piece of Saran wrap on top of the pudding (touching the pudding)--set aside to cool. Once cooled, remove the Saran wrap and stir the pudding well. Arrange a layer of vanilla wafers on the bottom of a 2 qt. dish. Make a layer of banana pieces on top of the vanilla wafer layer. Scoop half of the pudding mixture on top of the banana layer. Repeat three more layers (vanilla wafers, then bananas, then remaining pudding) on top of the pudding layer. Spread Cool Whip on top of the final pudding layer--refrigerate until very cold.

#946 - Blueberry Banana Bread

(by Shirley McNevich)

2 cups Bisquick
3/4 cup Quaker quick oats
2/3 cup white sugar
1 cup mashed bananas (very ripe)
2 eggs
1/4 cup milk
1 cup fresh or frozen blueberries

Beat the eggs in a cup. In a bowl add Bisquick, oats, white sugar, milk, beaten eggs, and mashed bananas--stir until moistened, and then beat with the spoon for 30 seconds. Add blueberries--stir. Pour batter into a greased 9 x 5 x 3 bread loaf pan. Bake at 350 degrees for 45-55 minutes--test with a toothpick for doneness. Cool for 20 minutes--loosen sides with a butter knife and remove from pan. Cool completely, and then slice.

#947 - Marble Loaf Cake

(by Shirley McNevich)

2 cups flour
3/4 tsp. salt
3/4 tsp. baking powder
1/4 tsp. baking soda
1 cup white sugar

2 TBSP butter (melted)
1 cup buttermilk
1/2 cup egg beaters (must be cold but not frozen)
1 tsp. vanilla
2 TBSP Hershey's cocoa

In a bowl add flour, salt, baking powder, and baking soda--stir and set aside. In a separate bowl add white sugar and melted butter--use a whisk to mix. Add buttermilk--whisk again. Add egg beaters and vanilla--whisk until smooth. Add flour mixture to the egg beater mixture--stir with a spoon until smooth. Reserve 2/3 cup of the batter. Add the cocoa to the reserved 2/3 cup of batter--stir until smooth. Pour the vanilla portion of batter into a greased bread loaf pan (8.5 x 4.5 x 2 1/2"). Place spoonfuls of the reserved chocolate batter all over the top of the vanilla batter in the loaf pan. Use a table knife to swirl the chocolate batter into the vanilla batter until marbled. Bake at 350 degrees for 50-55 minutes--test with a toothpick for doneness. Cool on a rack for 15 minutes before removing loaf from pan. Cool completely before cutting.

#948 - Creamy Butterscotch Fudge

(by Shirley McNevich)

1 cup white sugar
1/2 cup butter
3/4 tsp. salt
1 - 7.5oz. jar Fluff marshmallow
1 - 5oz. can Carnation evaporated milk
1 - 12oz. bag Nestlé's butterscotch chips
1/2 to 1 tsp. vanilla
1/2 cup chopped pecans

Grease a 9" x 9" square pan using butter--NOT Pam. In a saucepan over medium heat add white sugar, butter, salt, Fluff marshmallow, and evaporated milk--stir constantly and bring to a boil. Once boiling, boil the mixture for 5 minutes while stirring. After 5 minutes remove saucepan from stovetop and immediately add the butterscotch chips, vanilla and chopped pecans--stir and keep stirring until butterscotch chips have all melted. Pour mixture into the butter-greased pan. Let the fudge cool completely before cutting into squares.

#949 - Mint Chocolate Chip Bundt Cake

(by Shirley McNevich)

1 box Duncan Hines or Betty Crocker basic chocolate cake mix (NO pudding in mix)
1 - large box Jell-O INSTANT chocolate pudding/pie filling
1 cup Breakstone's sour cream
4 eggs
1/2 cup canola oil
1/2 cup water
1 - 12oz. bag Hershey's mint chocolate chips
Domino's powdered sugar (for sprinkling)

In a mixer add cake mix, chocolate pudding mix, sour cream, eggs, canola oil and water--beat on low until mixed, then beat on medium until creamy. Remove bowl from mixer--add mint chocolate chips and stir just until mixed. Pour batter into a well greased bundt cake pan. Bake at 350 degrees for 1 hour. Cool for 10-15 minutes, then dump cake upside down on to a cake plate--cool completely. Frost/glaze as desired or sprinkle with powdered sugar.

#950 - Grilled Burgers (Hamburgers)

(by Shirley McNevich)

80 % lean ground beef (your choice of package size depending on how many burgers you are making)
McCormick's Montreal Steak Seasoning

Tear off a piece of Saran wrap and place on counter. Use an ice cream scooper to get out a heaping scoop of ground beef--drop it into your hands and form into a ball. Place the ball in the bottom center of the plastic wrap--fold the other half of the Saran Wrap on top of the beef. Use a small plate to gently press down the beef to make the burger patty. Remember that the harder you press, the thinner the patty will be. If you like your burgers thick, it takes longer to cook them, especially the inside. Repeat until all of your ground beef has been made into burger patties. Set aside the burgers you are using right away, then place 4-6 burgers into two stacks and wrap them in aluminum foil--place packages in your freezer (by using both the Saran Wrap and the aluminum foil it keeps them from getting freezer burned). For the burgers you are making right away, turn your gas grill on LOW and place the burgers on the very top rack away from any flame--this help cook the insides of your burgers (if you are using a charcoal grill, don't put burgers on until all flames have died down). Sprinkle a generous amount of McCormick's Montreal Steak Seasoning on top of each burger.

When the bottom sides start to turn gray in color, flip them and sprinkle more seasoning on the opposite sides. Once both sides of the burgers are gray, move burgers down to the bottom rack and cook until done to your liking (medium, well, etc.). Just before taking the burgers off of the grill, place burgers near open flame to get char broil lines on them. You may want to use a steak knife to cut into each burger to check if it's done to your liking. When using frozen burgers, let them thaw on a plate before grilling them.

#951 - Italian Grilled Tuna Steaks

(by Shirley McNevich)

fresh cut tuna steak fillets

1 bottle of your favorite Italian salad dressing (one bottle will do about four steaks)

Carefully place two tuna steak fillets in Ziploc bag (if you're making more than two, use more bags). Pour enough Italian dressing in each bag to cover them-- CAREFULLY squeeze air out of bag but try not to touch the tuna steak (they can flake easily). Place bags in refrigerator at least one hour before grilling. When ready to grill, spray the grill surface with Pam before firing up the grill. Carefully use a spatula to place tuna steak fillets on the grill over low heat. Salt and pepper them if you wish. Be careful when turning them to prevent flaking (a spatula is probably the best way to turn them). Use the remaining Italian dressing in the bottom of the Ziploc bags to brush on the steaks occasionally. Cook to desired doneness.

#952 - Grilled Onions

(by Shirley McNevich)

your favorite variety of onions

McCormick Montreal Steak Seasoning

Tear off a sheet of aluminum foil and spray the middle of it with Pam. Peel/wash onions, then slice and break them into rings. Use a knife and cutting board to cut the rings in half, and then place them on the middle of the aluminum foil. Spray more Pam on top of the onion pieces. Sprinkle Montreal Steak Seasoning on top of the onions and close up the aluminum foil. As you are grilling burgers, hot dogs, etc. place the packet of onions close to a flame and cook until onions are tender. Use them on your burgers, hot dogs, steaks, etc.

#953 - Grilled Peppers

(by Shirley McNevich)

1 red bell pepper
1 green bell pepper
1 yellow bell pepper
1 orange bell pepper
olive oil

Wash, slice and remove seeds from all of the peppers. Cut all peppers into slices, and then cut each slice in half. Place sliced peppers in a large bowl--pour some olive oil over them (your choice of amount) and toss until they are mixed and coated. Tear off a large piece of aluminum foil and spray it with Pam. Dump the coated peppers in the center of the foil and fold up the sides of the foil and close the top (if you're making alot of peppers, you may have to use an extra sheet of foil on the top). Place the entire pack on the grill near the flame and cook until the peppers are tender. Use as topping for burgers, hot dogs, and steaks. NOTE: if you want to grill onions at the same time, do not put them in the same foil packet as the peppers or the onions will overwhelm the flavor of the peppers.

#954 - Peanut Butter Cookie Pie

(by Shirley McNevich)

1 package Nutter Butter peanut butter cookies (NOT minis; need to have at least 24 cookies)
1 - 8oz. tub Cool Whip (thawed)
1 TBSP vanilla
3/4 cup white sugar
1 cup Jif peanut butter
1 - 8oz. Philadelphia cream cheese (softened)
5 TBSP butter (melted)--NO substitutes
1 bag Nester's MINI-chocolate chips

Place 2-3 cookies at a time into a Ziploc bag and crush them with a rolling pin--pour crushed cookies into a bowl. Repeat until you have crushed 24 cookies. Once all of the crushed cookies are in the bowl, add the 5 TBSP melted butter--stir. Press the cookie mixture into a 9" pie plate to make the crust (do NOT grease the pie plate)--place pie plate in the freezer. In a mixer add softened cream cheese--beat. Add peanut butter--beat. Add white sugar and vanilla--beat until smooth. Remove bowl from mixer. Add 1 1/2 cups of Cool Whip to the batter--stir just until mixed. Remove

pie plate from freezer and sprinkle some mini-chocolate chips just on the bottom of the crust. Pour the cream cheese batter on top of the chocolate chips. Freeze the entire pie overnight. The next day (when ready to serve) remove pie from freezer and frost the top of the pie with Cool Whip. Sprinkle more mini-chocolate chips on top. If it's too difficult to cut right away, let it stand on the counter a few minutes.

#955 - Rhubarb Shortbread Squares

(by Shirley McNevich)

1 cup flour
2 TBSP white sugar
1/4 tsp. salt
1 stick cold butter
4 cups diced rhubarb
1 1/4 cups white sugar
1/4 cup water
1/8 tsp. salt
2 envelopes unflavored Knox gelatin
1/3 cup cold water
1 cup heavy whipping cream OR Cool Whip

In a bowl add flour, 2 TBSP white sugar, 1/4 tsp. salt and cold butter--cut the butter in until it makes crumbs. Grease an 8" x 8" x 2" baking dish. Dump crumb mixture into the baking dish and press mixture evenly over the bottom. Bake at 350 degrees for 15-20 minutes (until lightly browned). Remove from oven and cool completely. In a saucepan over medium heat add rhubarb, 1 1/4 cups white sugar, 1/4 cup water, and 1/8 tsp. salt--stir and bring to a boil. Reduce heat to simmer and cook 8-10 minutes (until rhubarb is tender). In a separate bowl add 1/3 cup cold water and both envelopes of gelatin--stir, then let stand for 1 minute. When rhubarb is tender add gelatin mixture to the rhubarb mixture in the saucepan--stir and cook until gelatin dissolves. Remove saucepan from stove and cool completely. Once it's cool refrigerate the saucepan for 2 hours. After 2 hours, remove saucepan from refrigerator and add whipping cream or Cool Whip (if using heavy cream it must be whipped in your mixer first)--stir. Pour entire mixture into the cooled crust. Cover the baking pan with foil and refrigerate overnight. The next day, cut into squares to serve.

#956 - Sausage Salad

(by Shirley McNevich)

1lb. cooked kielbasa OR cooked polish sausage OR cooked turkey sausage (cut into coin shaped pieces)
1 chopped onion
1 TBSP water
1 1/2 tsp. minced garlic
1/2 cup balsamic vinegar
5 cups cooked pasta (any shape--your choice)
cherry tomatoes (halved)
1 cup feta cheese (crumbled)

Cook pasta according to box directions--drain and set aside. In a skillet add cooked kielbasa (or sausage), chopped onion, water and 3/4 tsp. garlic--cook and stir over medium heat for 10 minutes. Add vinegar--stir. Turn heat to simmer, cover and cook for 5 minutes. Remove from heat, remove lid, add cooked pasta and stir until pasta is coated. Add 3/4 tsp. garlic--stir. Cool completely, then cover and refrigerate. Sprinkle cheese on top and add halved cherry tomatoes before serving.

#957 - Pecan Log Cookies

(by Shirley McNevich)

1 2/3 cups flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup softened butter
2/3 cup Domino's dark brown sugar (packed)
1 egg
1/2 tsp. vanilla
1/2 tsp. maple flavoring
3/4 cup halved pecans
Frosting: 1/2 cup Domino's dark brown sugar (packed), 1 TBSP Kayro dark corn syrup, 2 TBSP water, 1 cup Domino's powdered sugar

Into a bowl sift the flour, baking soda and salt--set aside. In a mixer add butter, 2/3 cup brown sugar--beat. Add egg--beat. Add vanilla and maple flavoring--beat. Add sifted ingredients that you set aside--beat. Flour your counter and roll dough into 2 or 3 dough logs (about 8 " long and 2" around). Wrap each log in Saran wrap (separately)--refrigerate them overnight. The next day remove the wrap from the

dough logs and place one at a time on a cutting board. Cut into coin shaped pieces (about 1/8" wide). Repeat with all logs. Place cookies on to greased cookie sheets. Break each pecan half into a few smaller pieces and place on top of one cookie--press lightly into the cookie with the back of a spoon. Repeat with all cookies. Bake at 350 degrees for 8-10 minutes. While cookies are baking make the frosting: in a saucepan add 1/2 cup brown sugar, Kayro, 1 TBSP water--turn heat to medium. Cook and stir until boiling. Once boiling remove from heat--add 1 cup powdered sugar and 1 TBSP water--stir with a spoon until smooth. It should be the consistency of a glaze--if too thick add a little more water. Drizzle each baked cookie with 1 tsp. of the frosting.

#958 - Strawberry Sour Cream Pie

(by Shirley McNevich)

1 pre-made Keebler graham cracker crust
2 cups mashed strawberries
2 TBSP white sugar
1/2 cup sour cream
1 - 8oz. Cool Whip (thawed)

In a bowl add mashed strawberries and white sugar--stir. Add sour cream--stir. Fold in Cool Whip--stir. Pour mixture into graham cracker crust. Refrigerate overnight. Serve the next day (you can put some fresh strawberry slices on top before serving).

#959 - Homemade Peanut Clusters

(by Shirley McNevich)

16oz. Baker's semi-sweet baking chocolate (or Baker's white chocolate if you prefer)
2 tsp. vanilla
16oz. Planter's dry roasted peanuts

Line cookie sheets with wax paper--set aside. Melt baking chocolate in either a microwave or a double boiler (according to box directions). Once melted, quickly add vanilla to the chocolate and stir briskly. Add whole peanuts to the chocolate mixture--stir carefully. Drop by heaping teaspoonfuls on to the wax paper--refrigerate. Once they have set and are cold, remove each cluster from wax paper and store them in an airtight container in the refrigerator. Variation--put in a few less peanuts and add some Kellogg's Rice Krispies in their place.

#960 - Hot Sausage Sandwiches

(by Shirley McNevich)

long sandwich rolls
hot sausage OR kielbasa OR bratwurst
1 red bell pepper
1 yellow bell pepper
1 green bell pepper
1 orange bell pepper
1 large onion
olive oil

Wash, slice and remove seeds from all of the bell peppers--cut all peppers into slices, then cut each slice in half. Wash and slice onions, then slice into pieces the same size as the sliced peppers. Place sliced peppers and sliced onions in a large bowl--pour some olive oil over them (your choice of amount) and toss until they are mixed and coated. Tear off a large piece of aluminum foil and spray it with Pam. Dump the coated peppers in the center of the foil and fold up the sides of the foil and close the top (if you're making alot of peppers and onions, you may have to use an extra sheet of foil on the top). Place the entire pack on the grill near the flame and cook until the peppers are tender. As peppers and onions are cooking, start cooking hot sausage (or kielbasa, bratwurst) on the top shelf of your grill according to package directions. When hot sausage is well heated, place one hot sausage on each long sandwich roll and top with heaping amounts of grilled peppers and onions. You can adapt this recipe for indoors by placing the foil pack of peppers and onions in a large baking dish--bake at 350 degrees until peppers and onions are tender. Prepare hot sausage (or kielbasa, bratwurst) according to package directions.

#961 - Kidney Bean Salad

(by Shirley McNevich)

2 hard boiled eggs (chopped into small pieces)
1 - 32oz. can or 2 - 16oz. cans good quality kidney beans (drained and rinsed)
2 chopped onions
4 TBSP Miracle Whip (regular or lite--your choice)
4 TBSP sweet relish
1 tsp. celery salt
1/2 tsp. garlic salt

In a large colander placed over the sink, add the kidney beans to drain them. Once

drained, rinse them with cold water thoroughly and let them drain well. In a large bowl or pot add chopped eggs, chopped onions, Miracle Whip, sweet relish, celery salt, and garlic salt--stir until well mixed. Add the drained kidney beans (a few large spoonfuls at a time) to the egg/onion mixture--use a wooden spoon to mix. Continue adding beans and stirring until all kidney beans have been added and are well coated--be careful when stirring them so you don't break too many of the kidney beans. Scoop mixture into your covered serving bowls and refrigerate overnight (if you only refrigerate them a few hours they will not have as much flavor as they will if you chill them overnight). The next day when ready to serve, uncover serving bowls and stir. If they seem too dry for your taste add a little more Miracle Whip and stir.

#962 - Chocolate Chip Ice Cream Delight

(by Shirley McNevich)

2 3/4 cups sifted flour
1 tsp. baking soda
1 tsp. salt
1 cup softened Parkay margarine
3/4 cup white sugar
3/4 cup firmly packed Domino's dark brown sugar
2 tsp. vanilla
1/2 tsp. water
2 eggs
3 cups of Nestlé's semi-sweet chocolate morsels
premium vanilla ice cream

In a mixer combine margarine, white sugar, brown sugar, eggs--beat until smooth. Add vanilla, water, baking soda, salt, and slowly add flour--mix until smooth. Remove from mixer and add chocolate morsels - stir by hand. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees 8-11 minutes. You may want to do a test cookie as this recipe is better if the cookies are soft (don't overbake them). Let cookies cool completely. When ready to serve dessert, scoop a generous serving of premium vanilla ice cream into each bowl. Break cookies into small bite sized pieces and drop around the sides and on top of the ice cream. Serve immediately. If you try to use store purchased cookies instead of making them from scratch, you will be disappointed.

#963 - Cherry Cream Squares

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix
1/2 tsp. salt
3/4 tsp. baking soda
3/4 cup + 2 TBSP vegetable oil
1 - 8oz. Philadelphia cream cheese (softened)
1 cup Domino's powdered sugar
1 cup Cool Whip (thawed)
1 can Lucky Leaf cherry pie filling

In a bowl add dry cake mix, salt, baking soda and ALL of the vegetable oil (3/4 cup + 2 TBSP)--stir until smooth. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 20 minutes. Cool completely. In a mixer add cream cheese and powdered sugar--beat until smooth. Add Cool Whip--beat. Spread cream cheese mixture on top of cooled crust. Spoon pie filling evenly on top of cream cheese layer. Refrigerate overnight.

#964 - Sour Cream Heaven

(by Carol Felix - friend)

1 - 20oz. can Dole pineapple chunks (drained)
1 - large can Dole mandarin oranges (drained)
1 cup Baker's angelflake coconut
1 small jar maraschino cherries (drained, halved, and patted dry with a paper towel)
1 envelope Dream Whip (prepared according to envelope directions)
1 cup Breakstone's sour cream
1 small bag multi-colored marshmallows

Prepare Dream Whip as directed on envelope--leave prepared Dream Whip in mixer bowl. Remove bowl from mixer--add sour cream and stir. Add drained pineapple chunks, drained mandarin oranges, coconut, and cherries--stir. Add multi-colored marshmallows--stir. Scoop mixture into a serving bowl. Refrigerate overnight.

#965 - Fresh Apple Cake

(by Harriet Weaver - friend)

4 cups baking apples (washed, peeled and cut into small pieces--measure after cutting)
2 eggs
2 cups flour
2 cups white sugar
2 tsp. baking soda
2 tsp. cinnamon
3/4 tsp. salt
1 tsp. vanilla
1/2 cup canola oil
1 cup chopped Black Diamond walnuts

Put the eggs in a cup--beat. In a bowl add chopped apples--pour beaten eggs over the apples. Add white sugar, chopped walnuts, canola oil and vanilla--mix gently with a spoon. Into a small bowl sift the flour, cinnamon, salt and baking soda--stir. Sprinkle flour mixture over the apple mixture--stir with a spoon. Scoop batter into a greased 9 x 13 cake pan. Bake at 325 degrees for 1 hour.

#966 - Homemade Fried Chicken

(by Shirley McNevich)

2 whole chickens (cut into pieces) or 6 lbs. of pre-cut chicken pieces
1 cereal bowl filled with milk
Bowl #1: 3 cups flour, 2 TBSP garlic salt, 3 tsp. fresh ground pepper, 3 tsp. paprika
Bowl #2: 1 1/2 cups flour, 1 tsp. salt, 1/4 tsp. fresh ground pepper, 2 beaten egg yolks, 1 1/2 cups water
canola oil for frying (or your favorite frying oil)

Cut chicken into pieces (or remove chicken pieces from package). Lightly rinse chicken pieces in water and place into a colander to drain them. Fill a cereal bowl with milk. Place wax paper on your counter to hold battered chicken pieces until you are ready to fry them. In bowl #1 add 3 cups flour, 2 TBSP garlic salt, 3 tsp. fresh ground pepper and 3 tsp. paprika--stir with a spoon until mixed. In bowl #2 add 1 1/2 cups flour, 1 tsp. salt, 1/4 tsp. fresh ground pepper, 2 beaten egg yolks, and 1 1/2 cups water--stir with a spoon until mixed. For each piece of chicken--dip chicken piece in milk, dip and coat both sides of chicken piece in bowl #1, dip and coat both sides of chicken piece in bowl #2, dip and coat chicken piece AGAIN in bowl #1--

place coated chicken piece on wax paper. Repeat with all chicken pieces. In a LARGE cast iron skillet, add 3/4" to 1" of oil--heat the oil (if you have a candy thermometer heat to at least 350 degrees). Fry a few pieces at a time until well browned (make sure chicken pieces do not touch each other), turning halfway through to cook both sides. Place fried chicken pieces on paper towels to drain. Repeat with all chicken pieces. You can turn your oven to 200 degrees and place fried chicken pieces in a large pan in the oven to keep warmed while you are frying all of the chicken pieces.

#967 - Cream Cheese Macaroon Cookies

(by Shirley McNevich)

1/3 cup softened butter
1 - 3oz. Philadelphia cream cheese (softened)
3/4 cup white sugar
1 egg yolk
2 tsp. orange juice
1 tsp. almond extract
1 1/4 cups flour
2 tsp. baking powder
1/4 tsp. salt
1 - 10oz. bag Baker's angelflake coconut

In a mixer add butter, cream cheese, white sugar--beat. Add egg yolk, orange juice, almond extract--beat. Add baking powder, salt--beat. Add flour--beat. Remove bowl from mixer--add 3 cups of the coconut and stir with a wooden spoon. Cover the bowl with Saran wrap--refrigerate for 1 hour. Remove from refrigerator and uncover. Put remaining coconut in a separate bowl (you will roll cookies in this). Spoon dough into your hands and make 1" dough balls. Roll the ball in the bowl with the extra coconut--place on greased cookie sheets. Continue with all dough. Bake at 350 degrees for 9-12 minutes (lightly browned). Cool slightly before removing from cookie sheets.

#968 - Crab Soup

(by Shirley McNevich)

3 1/2 to 4 lbs. fresh tomatoes
6 cups water
4 cups beef broth
2 cups lima beans (fresh or frozen)
2 cups cut green beans (fresh or frozen)

2 cups sweet corn kernels (fresh or frozen)
1/4 to 1/2 cup chopped onions
2 TBSP (or more, if you like) Old Bay seasoning
2 lbs. fresh lump crab meat
salt and pepper to your taste
crackers for serving

Wash the tomatoes, peel them, and cut them into small pieces. Place tomato pieces, water, beef broth, lima beans, green beans, sweet corn, chopped onions and Old Bay Seasoning into a Dutch oven--turn heat to medium while stirring. Once it's boiling put the lid on and turn heat back to low for 15 minutes. After 15 minutes, remove the lid and flake the crab meat into the soup--stir. Taste a little of the soup with a spoon--add salt and pepper to your taste (and more Old Bay seasoning if you wish). Put the lid back on and cook on low heat for 15 minutes or until crab meat is hot enough to serve. Serve with crackers.

#969 - Corn Flake Crisps

(by Stella Ketner - friend)

4 cups Kellogg's Corn Flakes
1/2 cup chopped pecans
1/4 cup butter
1/3 cup King Syrup molasses
1/3 cup Nestlé's semi-sweet chocolate chips
1/4 cup white sugar

In a bowl add corn flakes and chopped pecans--stir and set aside. In a saucepan over medium heat add butter, white sugar and molasses--stir and bring to a full rolling boil. Remove from heat and add chocolate chips--stir until all chocolate has melted. Pour the hot mixture over the corn flake mixture--mix as well as you can with a spoon. Drop by tablespoonfuls on to greased cookie sheets. Bake at 350 degrees for 6 minutes.

#970 - Coconut Cupcakes

(by Shirley McNevich)

Batter: 2 3/4 cups flour; 2 tsp. baking powder; 1/4 tsp. salt; 1 cup butter (room temperature); 3 3/4 cups Domino's powdered sugar; 4 eggs (separated); 1 cup milk; 1 tsp. vanilla; 1 cup Baker's angelflake coconut

Frosting: 1/3 cup butter; 2 - 3oz. packages Philadelphia cream cheese; 1lb. Domino's powdered sugar; 4 tsp. milk; 1 tsp. vanilla; 2 cups Baker's angelflake coconut

In a mixer, combine 1 cup butter and 3 3/4 cups powdered sugar--beat until light and fluffy. Add 4 egg yolks and beat. Alternate adding flour and 1 cup milk, each a small amount at a time and beat after each addition. Beat until smooth. Add 1 tsp. vanilla and 1 cup coconut--beat. Set batter aside. In a separate bowl beat 4 egg whites until stiff. Fold the egg whites into the cake batter with a spoon--mix quickly and thoroughly. Pour batter 2/3 full into muffin tins lined with cupcake liners and bake at 350 degrees for 17-25 minutes (you'll need to do a test cupcake on this recipe as the times can vary greatly)--test with a toothpick for doneness. Cool cupcakes, then frost. Frosting: in a mixer, add 1/3 cup butter and all cream cheese--beat. Add 1 tsp. vanilla and 4 tsp. milk--beat. Add 1 lb. powdered sugar slowly--beat until smooth. Refrigerate frosting for 15 minutes, then frost cooled cupcakes. Sprinkle each cupcake with coconut (you can lightly press coconut into frosting to keep it from falling off). Keep cupcakes refrigerated.

#971 - Graham Pudding Cake

(by Shirley McNevich)

- 1 - 6oz. box Jell-O chocolate pudding mix (NOT instant)
- 1 - 3oz. box Jell-O chocolate pudding mix (NOT instant)
- 1 box graham cracker squares
- 2 bananas
- 1 - 8oz. Cool Whip (thawed)

Cook pudding according to box directions--let it cool to room temperature (place Saran wrap on top of pudding while it's cooling to prevent it getting scum on top). Cover the bottom of an 8 x 8 cake dish with a single layer of graham crackers, then remove wrap from pudding. Scoop 1/3 of the pudding on top of the graham crackers. Repeat layers of graham crackers and layers of pudding, ending up with a layer of pudding on the top. Slice bananas into coin shaped pieces and arrange them on top of the last pudding layer. Spread the Cool Whip over the top. Refrigerate overnight. If you prefer, you can substitute a different pudding flavor other than chocolate.

#972 - Condensed Milk Swirl Cheesecake

(by Shirley McNevich)

Crust: 1 1/2 cups vanilla wafer crumbs (put about 45 cookies into a Ziploc bag a few at a time to crush); 1/2 cup Domino's powdered sugar; 1/3 cup Hershey's cocoa; 1/3

cup butter (melted)
4 - 8oz. Philadelphia cream cheese (softened)
1 - 14oz. can Eagle brand condensed milk (NOT evaporated)
4 eggs
1 TBSP vanilla
1/3 cup flour
1/4 cup butter (melted)
1/4 cup Hershey's cocoa

In a bowl add vanilla wafer crumbs, powdered sugar, 1/3 cup Hershey's cocoa, and 1/3 cup butter (melted)--stir to mix. Press crust mixture into the bottom of a 9" springform pan. In a mixer add all cream cheese--beat. Add Eagle milk--beat. Add eggs, vanilla and flour--beat. In a small bowl add 1/4 cup cocoa and 1/4 cup butter (melted)--stir. Remove 1 1/2 cups of the batter and add it to the cocoa mixture--stir. Spoon 1/2 of the white batter into the chocolate graham cracker crust. Spoon 1/2 of the chocolate mixture on top of the white batter in the crust. Add the rest of the white batter on top of chocolate mixture. Add the rest of the chocolate mixture on top of the white batter. Use a table knife to swirl the batters together to make the marble effect. Bake at 300 degrees for 50-60 minutes or until center of the cheesecake is set. Cool completely, then refrigerate overnight.

#973 - Banana Pudding Pie

(by Shirley McNevich)

1 - 9" pie dough (baked according to package directions OR bake your own pie dough)
1 - 6oz. box Jell-O vanilla INSTANT pudding
2 1/4 cups milk
2 bananas
1/2 cup Cool Whip (thawed) + extra for frosting

Make and bake your own pie dough or bake a 9" pie dough according to package directions--cool. In a mixer add pudding mix and milk--beat until thick. Remove 1 cup of the pudding batter--set aside. Pour the rest of the pudding into the pie crust. Slice the bananas into coin shaped pieces--arrange them on top of the pudding. Add the reserved 1 cup pudding to the 1/2 cup Cool Whip--stir and spread on top of banana pieces. Refrigerate overnight. Frost the top of the pie with extra Cool Whip.

#974 - Sweet Potato Poppers

(by Shirley McNevich)

2 cups cooked and mashed sweet potatoes
1 tsp. salt
1 1/2 TBSP butter
1 TBSP white sugar
large marshmallows
1 1/2 cups crushed corn flakes
1 egg white

Peel 3-4 sweet potatoes--put in cold water in a pot. Add 1 tsp. salt and bring to a boil--once boiling, cook until soft (test with a fork). Drain sweet potatoes and mash the cooked sweet potatoes--measure 2 cups for this recipe. In a large bowl add mashed sweet potatoes, white sugar and butter--stir until mixed. Take one large marshmallow at a time and cover it all over with the mashed sweet potato mixture--set on a plate. Repeat with all marshmallows until you run out of potato mixture. Let them cool to room temperature, then refrigerate for 1 hour. Remove from refrigerator. In a cup, beat the egg white. Crush corn flakes and place them in a bowl. Dip each potato covered marshmallow in the egg white, and then roll in the corn flakes. Grease an 8 x 8 baking dish. Place each corn flake covered ball ("popper") in the baking dish so that they are not touching each other. Bake at 400 degrees for 20 minutes or until browned.

#975 - Raspberry Angelfood Shortcake

(by Shirley McNevich)

1 box white angelfood cake mix
2 cups boiling water
1 - 6oz. box raspberry Jell-O
2 - 10oz. bags frozen raspberries (thawed)
3 - 6oz. cups raspberry yogurt

Thaw raspberries and set aside. Bake angelfood cake mix in a tube pan according to box directions--cool completely. Tear the angelfood cake into bite sized pieces--set aside. In a bowl add Jell-O mix and boiling water--stir until dissolved. Slightly drain the raspberries. Add raspberries to the Jell-O--stir. Cool Jell-O to room temperature, then refrigerate until it thickens. In a large glass bowl add 1/2 of the angelfood pieces. Scoop 1/2 of the Jell-O mixture on top of the angelfood pieces. Add all of the yogurt

on top of the Jell-O. Add the second 1/2 of the angelfood pieces on top of the yogurt. Top with the second 1/2 of the Jell-O mixture. Refrigerate at least a few hours.

#976 - BBQ Pork Chops

(by Shirley McNevich)

thinly sliced boneless pork chops
salt and pepper to your taste
your favorite BBQ sauce

Buy thinly sliced pork chops. Salt and pepper each side of each pork chop, then press the salt and pepper into the chops using the back of a fork (or a tenderizer mallet). Place chops one at a time into the SAME Ziploc bag. As you place each chop in the bag, pour BBQ sauce on top of each chop. Continue with all chops. Pour the rest of the bottle of BBQ sauce into the bag. Zip the bag almost closed, squeeze out any air, then close the bag the rest of the way. Lightly knead the BBQ sauce into the chops. Place the bag in the refrigerator at least a few hours (but preferably overnight). The next day, light your grill and place the chops on the top rack. Use the leftover BBQ sauce to spoon on top of each chop. Continue cooking and turning the chops while adding more BBQ sauce from the bag. Grill until tender.

#977 - Santa Claus Cutout Cookies

(by Shirley McNevich)

2 cups white sugar
2 sticks Parkay margarine
2 eggs
1 cup of buttermilk
1/4 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 TBSP vanilla
6 cups of sifted flour (measure before sifting)
Small teaberry candies (for cookies)
Frosting/Icing: 1/2 box Domino's Powdered Sugar (1 lb. size); 1 stick Parkay margarine; 2 tsp. vanilla; 1.5 TBSP milk, red food coloring

In a mixer add 2 sticks margarine, 2 cups white sugar and 2 eggs--beat until smooth. Add salt, baking soda, baking powder, 1 tsp. vanilla and buttermilk--beat until smooth. Add flour one cup at a time and mix into batter. Once you've put in two or three cups

of flour, you will need to mix in remaining flour by hand unless you're using a heavy duty Kitchen Aid mixer - stir until smooth. Refrigerate dough overnight. The next day take out a handful of batter and put on a floured countertop. Roll with a rolling pin to about 1/4 inch thick (flour top of dough also). Use Santa Clause shaped cookie cutter to cut cookies. Carefully place each cutout on to greased cookie sheets. Bake at 350 degrees until golden brown (do a test cookie to figure out the time appropriate for your oven). Repeat until dough is depleted. Once cookies are cool, in a mixer add 1/2 box Domino's powdered sugar, 1 stick margarine, 2 tsp. vanilla, and 1.5 TBSP milk--beat for at least 5 minutes until it's nice and creamy. Remove 1/3 of the frosting/icing and place it in a cereal bowl--add red food coloring and stir until it's the red color you desire. Use the white icing/frosting to frost the face and beard of each cookie. Use the red icing/frosting to frost the hat. Use the teaberries to make the eyes, nose and mouth. Refrigerate extra cookies for a few hours, then pack them in empty containers in single layers with Saran Wrap in between each layer--place in freezer and remove them when you need them.

#978 - Pumpkin Pie Squares

(by Shirley McNevich)

1 1/3 cups flour
1/2 cup Domino's dark brown sugar (packed)
3/4 cup white sugar
1 1/2 sticks butter
1 cup Quaker quick oats (raw)
1/2 cup chopped pecans
1 - 8oz. Philadelphia cream cheese (softened)
3 eggs
1 - 15oz. can Libby's pumpkin
1 TBSP pumpkin pie spice

In a bowl add flour, brown sugar and 1/4 cup white sugar--stir. Add the butter and use two table knives to blend the mixture into crumbs. Add oats and pecans to the crumbs--stir. Remove 1 cup of the crumb mixture--reserve for later. Press the rest of the crumb mixture into the bottom of a greased 9 x 13 cake pan. Use the back of a large spoon to smooth out the crust. Bake the crust at 350 degrees for 15 minutes. In a mixer add cream cheese, 1/2 cup white sugar, eggs--beat. Add pumpkin and pumpkin pie spice--beat until smooth. When crust is done, remove it from oven and pour the cream cheese batter on the crust. Sprinkle the reserved crumbs on top. Return to oven and bake at 350 degrees for 25 minutes. Cool completely, then refrigerate overnight before cutting into squares.

#979 - Baked Potato Casserole

(by Shirley McNevich)

8-10 red potatoes
1 - 16oz. bag shredded three cheese blend cheese
1 cup (or more) mayo
1/2 cup chopped onions
5 or more strips bacon
1 tsp. salt
parsley flakes
salt and pepper to your taste

Fry bacon strips--drain on paper towels, then crumble them and set aside. Rinse and scrub the potatoes--add potatoes to a pot (your choice if you want to peel them or not). Fill pot with cold water until potatoes are covered and add 1 tsp. salt. Bring to a boil, and then cook until potatoes are tender. Drain potatoes and cut them into small pieces. In a large bowl add potato pieces, shredded three cheese blend, mayo, chopped onions and salt/pepper to your taste--stir until mixed. Spray a 9 x 13 baking dish with Pam and spread the potato mixture evenly in the baking dish. Sprinkle crumbled bacon and parsley flakes on top. Bake at 350 degrees for 25-30 minutes or until hot enough to serve.

#980 - Tart Cherry Frosting/Icing

(by Shirley McNevich)

1/2 box Domino's powdered sugar (1 lb. size)
1 stick Parkay margarine
2 tsp vanilla
1 1/2 TBSP milk
1 - .16oz. envelope cherry Kool-Aid

In a mixer add powdered sugar, margarine, vanilla and milk--beat. Add cherry Kool-Aid powder--beat. Once it's smooth, beat for a few minutes until it gets creamy. Taste--if too sour add a little more powdered sugar--if you add extra powdered sugar and it seems too thick, add a bit more milk. Best used on vanilla cakes, angelfood cakes or sugar cookies. You can try other flavors of Kool-Aid, but the cherry seems to come out with the best flavor.

#981 - Banana Cheesecake

(by Shirley McNevich)

Crust: 1 3/4 cups graham cracker crumbs; 1/4 cup white sugar; 1/2 cup butter (melted)

Batter: 1 - 8oz. Philadelphia cream cheese (softened); 1/2 cup white sugar; 1 - 8oz. tub Cool Whip (thawed); 4 bananas (should be ripe but not brown); 1 3/4 cups cold milk; 1 - 3.5oz. box Jell-O banana cream INSTANT pudding mix

In a bowl add graham cracker crumbs, 1/4 cup white sugar and 1/2 cup melted butter--stir with a spoon. Remove 1/2 cup of the graham cracker mixture--set aside. Press the rest of the graham cracker mixture (NOT the reserved) on the bottom and up the sides of a greased 9" square cake pan. Bake the crust at 350 degrees for 7 minutes. Remove crust from oven and let it cool to room temperature. In a mixer add cream cheese and 1/2 cup white sugar--beat. Add 2 cups of Cool Whip--beat. Slice two of the bananas into coin shaped pieces and arrange them on the crust bottom. Pour half of the batter on top of the banana pieces. Slice the other two bananas into coin shaped pieces and layer them on top of the batter layer. Pour the rest of the batter on top of the banana layer. In a mixer add banana cream pudding mix and milk--beat. Add the rest of the Cool Whip--beat. Pour the pudding mixture on top of the last batter layer. Sprinkle the crumbs that you set aside on top of the whole cheesecake. Refrigerate overnight before cutting.

#982 - Creamy Banana Frosting/Icing

(by Shirley McNevich)

2 cups Domino's powdered sugar

3 bananas

1 tsp. vanilla

1 TBSP milk

Mash bananas with a potato masher and place mashed bananas in your mixer. Add vanilla and milk--beat. Add powdered sugar slowly--beat. If too stiff, add a little more milk. If too runny, add more powdered sugar. Once you have the consistency you like, beat for 3 minutes to make it creamy.

#983 - Strawberry Frosting/Icing

(by Shirley McNevich)

1 - 8oz. Philadelphia cream cheese (softened)
3 3/4 cups Domino's powdered sugar
1 stick softened butter
3/4 cup mashed fresh strawberries

Mash strawberries with a potato masher and place mashed strawberries in your mixer. Add softened butter--beat. Add softened cream cheese--beat. Add powdered sugar slowly--beat. If too stiff, add a little milk. If too runny, add more powdered sugar. Once you have the consistency you like, beat for 3 minutes to make it creamy.

#984 - Frozen Banana Slush Cake

(by Shirley McNevich)

2 cups Breakstone's sour cream
1 2/3 cups mashed bananas (bananas should be ripe but not overly ripe)
1 - 8oz. can Dole crushed pineapple (do NOT drain)
3/4 cup white sugar
1/2 cup chopped pecans
1/4 cup maraschino cherries
1 TBSP lemon juice
1/2 tsp. salt

Peel bananas and mash with a potato masher until you have 1 2/3 cups of mashed bananas (takes 3 or 4 bananas)--set aside. Drain cherries, cut them each into small pieces and add to measuring cup until you have 1/4 cup cherries--set aside. In a large bowl add sour cream and mashed bananas--stir. Add pineapple (including juice) and white sugar--stir. Add chopped pecans and cherry pieces--stir. Add lemon juice and salt--stir. Pour entire mixture into a 9" square freezer-safe dish. Freeze until firm enough to slice and serve.

#985 - Pasta Chili

(by Shirley McNevich)

1 1/2 lbs. ground chuck
1 medium chopped onion

1 tsp. salt
1/2 tsp. pepper
1 pint home canned tomatoes or stewed tomatoes from the store
1/2 bottle of a 24 oz. size Heinz ketchup
2 tsp. chili powder
2 cans of kidney beans (40.5 oz. size) - Hanover brand if you can find them
1 bag egg noodles (cooked to package directions)--more if serving alot of people
1 chopped onion
1 chopped green pepper
1 bag shredded mozzarella cheese

In a Dutch oven add ground chuck, 1 medium chopped onion, salt, and pepper. (If you like it spicier, you can also add chopped red pepper, chopped green pepper, or both). Add one cup of water and cook until meat starts to brown. Add tomatoes, ketchup, chili powder, kidney beans, and cook on medium heat for about 20 minutes. While heating chili, cook pasta according to package and drain. When chili is hot enough to serve, place a portion of egg noodles on each plate and top with a large ladle of chili. Sprinkle chopped onions and chopped peppers on top of each serving of chili. Finish with shredded mozzarella cheese on top. Repeat with as many servings as you need.

#986 - Fluffy Vanilla Frosting

(by Shirley McNevich)

2 1/2 cups Domino's powdered sugar (sifted)
1/2 cup milk
1/2 tsp. almond extract
1 tsp. vanilla
1/3 cup Crisco butter flavored shortening

In a mixer add powdered sugar and milk--beat. Add butter flavored Crisco--beat. Add almond extract and vanilla--beat until mixed, and then beat on high for a few minutes until fluffy. If too thick, add a little more milk. If too runny, add a little more powdered sugar. Make sure you scrape down the sides of the bowl and beat again to make sure it's mixed well. Use a few drops of food coloring if you need a certain color for your cakes or cupcakes, then beat again.

#987 - Swiss Cheese & Ham Casserole

(by Shirley McNevich)

1 - 8oz. bag medium width egg noodles (cooked according to package directions and drained--add 1 tsp. salt when cooking)
2 cups cooked ham (cut into bite sized pieces)
2 cups shredded Swiss cheese
1 - 10.75oz. can Campbell's condensed cream of celery soup (do NOT add water)
1 cup Breakstone's sour cream
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 tsp. pepper

Grease a 13 x 9 baking dish--add 1/2 of the cooked noodles, 1/2 of the ham pieces, then 1/2 of the shredded Swiss cheese. In a bowl add cream of celery soup, sour cream, chopped green pepper, chopped onions and pepper--stir. Pour half of the soup mixture on top of the Swiss cheese layer. Repeat layers again with remaining ingredients (noodles, then ham, then cheese, then the soup mixture). Bake uncovered at 350 degrees for 40-45 minutes.

#988 - Baked Italian Tomato Slices

(by Shirley McNevich)

2-3 large tomatoes (home grown tomatoes come out the best)
pepperoni slices (cut into very small pieces)
oregano or parsley flakes (to your taste)
shredded mozzarella cheese

Use a cookie sheet with a lip on all sides (jelly roll pan)--if you don't have one you can use a 9 x 13 baking dish but you won't be able to make as many at a time. Spray the cookie sheet or baking dish with Pam. Wash, and then THICKLY slice tomatoes. Place tomato slices on the greased cookie sheet/baking dish. Place some pepperoni pieces on top of each tomato. Sprinkle shredded mozzarella cheese on top of the pepperoni pieces on each tomato. Sprinkle parsley flakes or oregano on top of the cheese on each tomato slice. Bake at 400 degrees until cheese is melted and tomatoes are hot (about 12-14 minutes). Remove each tomato using a spatula--they fall apart easily so it's best to put them directly on each person's plate rather than on a serving platter.

#989 - Sour Cream Peach Cake

(by Shirley McNevich)

3/4 cup butter
1 box Duncan Hines yellow cake mix
2 egg yolks
2 cups Breakstone's sour cream
1 - 29oz. can Del Monte sliced peaches (drain well)
1/2 tsp. cinnamon
1 - 8oz. Cool Whip (thawed)

In a large bowl add cake mix--add butter and cut in the butter using two knives until it makes crumbs. Grease a 9 x 13 cake pan--spread cake mixture crumbs into the bottom and pat lightly with the back of a spoon. In a separate bowl beat the egg yolks--add sour cream and stir. Drain the sliced peaches--cut each peach slice into bite sized pieces--repeat with all peach slices. Add bite sized peaches to the sour cream mixture--stir. Pour peach mixture over the crust in the cake pan. Sprinkle cinnamon (to your taste) over the top of the cake. Bake at 350 degrees for 25-30 minutes or until edges start to brown. Cool completely and refrigerate overnight. Spread the Cool Whip over the entire top before cutting and serving.

#990 - Cream Cheese Pecan Squares

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix
3 eggs
1/2 cup softened butter
2 cups chopped pecans
1 - 8oz. Philadelphia cream cheese (softened)
3 2/3 cups Domino's powdered sugar

In a bowl add 1 egg--beat with a fork. Add cake mix powder and butter to the beaten egg--use two knives to cut the butter into the cake mix and make crumbs. Once you have crumbs add chopped pecans--stir until mixed. Grease a 9 x 13 cake pan--spread crumb mixture into the cake pan and press it down slightly with the back of a spoon--set aside. In a mixer add cream cheese and two eggs--beat. Add powdered sugar--beat. Pour cream cheese batter over the crust in the cake pan. Bake at 350 degrees for 44-54 minutes. Cool completely, then refrigerate overnight. The next day cut into squares to serve.

#991 - Chocolate Cherry Cake

(by Shirley McNevich)

1/4 cup canola oil

1 box Duncan Hines chocolate cake mix

1/2 cup water

2 eggs

1 - 21oz. can Lucky Leaf cherry pie filling

Frosting: 5 TBSP softened butter, 1 cup Domino's powdered sugar, 1/2 cup milk, 1 cup Nestlé's semi-sweet chocolate bits

Pour the canola oil into the bottom of a 9 x 13 cake pan--use a folded paper towel to smear the oil up on to the sides of the pan. Make sure the bottom and sides of the cake pan are coated--set aside. In a large bowl add eggs--beat with a fork. Add cake mix and water--stir well. Add cherry pie filling--stir until mixed. Pour batter into the greased cake pan. Bake at 350 degrees for 40-45 minutes--test with a toothpick for doneness. Cool cake for 30 minutes. Frosting: in a saucepan over medium heat add butter, milk, and powdered sugar--stir and bring to a boil. Once boiling time it for 2 minutes then remove from heat and stir in the chocolate bits. Stir until chocolate bits have melted. Spread the frosting over the top of the cake. Cool completely.

#992 - Pink Sugared Popcorn

(by Ruth Garrett - friend)

5 cups popped popcorn (plain)

1/2 cup white sugar

1/2 cup water

red food coloring

1 1/2 TBSP Domino's powdered sugar

In a large bowl add popped popcorn (remove any unpopped kernels)--set aside. In a saucepan over low heat add water and white sugar--stir and cook until sugar dissolves, then stir and cook to 238 degrees on a candy thermometer (or drop a bit of the sugar mixture into cold water--if a soft ball forms, it's ready). When heated, remove saucepan from heat and add enough red food coloring to make the mixture light pink--stir. Pour the pink mixture over the popcorn in the bowl. Use a wooden spoon to stir until all popcorn is pink. Sprinkle the powdered sugar over the top of the popcorn and stir with a wooden spoon until mixed. Cover cookie sheets with wax paper--spread coated popcorn on top of wax paper, then use a knife to gently

separate the popcorn pieces so they don't stick together. Cool completely. THIS RECIPE DOES NOT TURN OUT RIGHT IF DOUBLED.

#993 - Montgomery Pie

(by Aunt Hazel [Haupt] Herman)

Makes TWO pies.

Cake: 2 eggs; 2 cups white sugar; 1/2 cup softened butter; 1 cup milk; 3 tsp. baking powder; 1 1/2 tsp. cream of tartar; 1 tsp. baking soda; 3 1/2 cups flour

Bottom: 1 egg; 1 tsp. vanilla; 1 whole lemon; 1 cup white sugar; 1 cup dark Kayro corn syrup; 1 cup water; 2 TBSP flour

You need two 10" pie doughs--make your own or buy them frozen. Spray two deep 10" pie plates with Pam. Place one pie dough in each pie plate--flute the edges and spray the insides with Pam. In a mixer add cake ingredients a few at a time and beat after each--once all ingredients have been added, beat until smooth--set aside.

Bottom: in a bowl add 1 egg--beat with a fork. Add 1 cup white sugar--stir. Add Kayro--stir. Squeeze the juice from the lemon and add to the bowl--stir. Remove as much of the lemon rind as you can with a grater and add to the bowl--stir. Add vanilla, water, and 2 TBSP flour--stir well.

Pour 1/2 of the cake batter into each pie dough. Separate the lemon mixture in half. For each pie spoon lemon mixture all over the top of the cake batter (this will float to the bottom so make sure you don't spoon it all in one place--spread it out). Place pies on cookie sheets (to catch drips) and place pies on center oven rack. Bake at 375 degrees for 35-40 minutes--test with a toothpick for doneness.

#994 - Easy Raspberry Crisp

(by Shirley McNevich)

4 cups fresh raspberries (washed)

3/4 cup white sugar

2 TBSP cornstarch

1 3/4 cups Quaker quick oats

1 cup flour

1 cup Domino's dark brown sugar (packed)

1/2 tsp. baking soda

1/2 cup butter (refrigerated--NOT softened)

In a bowl add 1 cup raspberries--mash them with a potato masher. Scoop the mashed raspberries into a measuring cup--add enough water so you have 1 cup (raspberries and water together). In a saucepan over medium heat add white sugar, cornstarch--slowly add the 1 cup raspberry/water mixture--stir while adding so cornstarch dissolves. Stir and bring to a boil--once boiling cook and stir until the mixture thickens--remove from heat and add the other 3 cups raspberries (stir and add slowly so the raspberries don't fall apart)--set aside to cool. In a separate bowl add quick oats, flour, brown sugar and baking soda--stir. Add butter--cut using two knives to make crumbs. Press 1/2 of the crumb mixture into a greased 9" square baking pan. When raspberry mixture is room temperature, stir them and then spread ALL of the raspberry mixture on top of the crust. Sprinkle the rest of the crumb mixture on top. Bake at 350 degrees for 25-30 minutes.

#995 - Apple Rings

(by Shirley McNevich)

1 beaten egg
2/3 cup milk
1 tsp. + 1 1/2 cups canola oil
1 cup flour
2 TBSP + 1/4 cup white sugar
1 tsp. baking powder
1/4 tsp. salt
5 granny smith apples
1/2 tsp. cinnamon

In a bowl add beaten egg, milk and 1 tsp. canola oil--stir. In a separate bowl add flour, 2 TBSP white sugar, baking powder and salt--stir. Add flour mixture to the egg mixture--stir hard (it's not a thin batter)--set aside. Wash, peel and core granny smith apples--turn each apple sideways and cut into rings (about 1/2" thick). Add 1 1/2 cups canola oil to a large cast iron skillet over medium heat--heat oil until very hot. Dip each apple slice on both of its sides into the batter--drop in the hot oil (you can fry a few at a time as long as they don't touch each other). Fry just like a donut--until brown on one side, then flip and fry on opposite side). Drain them on paper towels. Repeat with all apple slices. In a bowl add 1/4 cup white sugar and 1/2 tsp. (or more) cinnamon--stir. Dip each finished apple ring in the cinnamon sugar mixture. Cool completely.

#996 - Strawberry Coffee Cake

(by Margie [Fisher] Maenpaa - friend)

1 cup softened butter
1 1/2 cups white sugar
3 eggs
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
8oz. Breakstone's sour cream
2 tsp. vanilla
2 cups fresh strawberries (washed, de-stemmed and chopped into small pieces)
Filling: 3/4 cup chopped walnuts; 1/4 cup white sugar; 1/4 cup Domino's dark brown sugar (packed); 3/4 tsp. cinnamon

In a mixer add butter and 1 1/2 cups white sugar--beat. Add eggs--beat. In a separate bowl add flour, baking powder and baking soda--stir. Slowly add flour mixture to egg mixture in the mixer--beat. Add sour cream and vanilla--beat. Remove bowl from mixer and add chopped strawberries--stir. Spoon 1/2 of the batter into a greased and floured 10" tube pan. In a separate bowl add chopped walnuts, 1/4 cup white sugar, brown sugar and cinnamon--stir. Sprinkle 1/2 of the walnut mixture over the batter that's already in the tube pan. Pour the rest of the batter into the tube pan. Sprinkle remaining walnut mixture on top of the batter. Bake at 350 degrees for 50-60 minutes. Cool 15 minutes, then flip it over on a cake plate and cool completely. Glaze if desired.

#997 - Quick No Bake Cheesecake

(by Margie [Fisher] Maenpaa - friend)

2 cups graham cracker crumbs
6 TBSP melted butter
1 cup + 2 TBSP white sugar
4 - 8oz. Philadelphia Cream Cheese
1/2 cup strawberry preserves (NOT jelly)
2 cups fresh strawberries (washed, de-stemmed, and chopped into small pieces)
1 - 8oz. Cool Whip (thawed)

In a bowl add graham cracker crumbs, melted butter and 1/4 cup white sugar--stir to mix. Press graham cracker mixture into bottom of a 9 x 13 cake pan. Refrigerate the cake pan. In a mixer add cream cheese--beat. Add 3/4 cup white sugar--beat. Add

strawberry preserves--beat, then remove bowl and set aside. In a separate bowl add chopped strawberries and 2 TBSP white sugar--mash with a fork. Pour strawberry mixture and Cool Whip into cream cheese mixture--stir until mixed. Remove cake pan from the refrigerator and pour the batter into the crust. Refrigerate overnight.

#998 - Fresh Red Raspberry Punch

(by Shirley McNevich)

1 1/2 cups fresh red raspberries (washed in cold water, drained and refrigerated a few hours)
1 - 46oz. can Dole pineapple juice (refrigerated)
2 cups red raspberry sherbet
1 - 2 liter bottle Schweppes Ginger Ale (refrigerated)
1 can frozen Minute Maid pink lemonade concentrate (do NOT mix according to can directions)

In a punch bowl add pineapple juice and pink lemonade concentrate--stir slowly until mixed. Add red raspberry sherbet and ginger ale--stir slowly until mixed. Add fresh red raspberries--stir. Instead of putting ice in the punch bowl, add ice cubes to the serving cups before filling them.

#999 - Steamed Snow Crab Legs

(by Shirley McNevich)

1 large crab steamer
frozen snow crab legs (as many as you need or will fit in the steamer)
1 large can Old Bay Seasoning
1 or 2 bottles or cans of your favorite beer

Take the bottom part of the steamer and put it on the stove top over medium heat--fill it halfway with water and one beer. Set the top part of the steamer on the liquid filled bottom piece. Add one layer of snow crab legs at a time, and sprinkle each layer with a generous amount of Old Bay. Repeat layering crab legs and Old Bay. Continue steaming until crab legs are nice and hot. Use tongs to remove steamed crab legs on to plates. Be careful to keep checking the bottom part of the steamer so it doesn't go dry--add more water and a second beer if necessary.

#1000 - Homemade Lemonade

(by Shirley McNevich)

2 cups white sugar

2 cups water + 7 or 8 cups water

2 cups fresh squeezed lemon juice (you'll need 12-16 lemons depending on their size)

Place lemons on your counter at least a few hours until they are room temperature. Cut and squeeze lemons using a juicer until you have 2 cups of lemon juice. In a saucepan over low heat add 2 cups water and 2 cups white sugar--stir and heat until all of the sugar has dissolved. Remove saucepan from heat and add lemon juice--stir well. Pour entire mixture into a gallon pitcher. Add 7 cups of cold water--stir. Add ice cubes--stir. Taste--if too strong, add 1 more cup of cold water. If too sweet, add a bit more lemon juice. If too tart, add a bit more white sugar. Refrigerate until very cold.

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#826 - Smooth Pumpkin Pie (page 40)

#885 - Quick Strawberry Pie (page 71)

#886 - Oreo Grasshopper Pie (page 72)

#907 - Cherry Pineapple Pie (page 82)

#923 - Chocolate Marshmallow Pie (page 91)

#928 - Frozen Sundae Pie (page 93)

#936 - Caramel Pumpkin Pie (page 98)

#954 - Peanut Butter Cookie Pie (page 107)

#958 - Strawberry Sour Cream Pie (page 110)

#973 - Banana Pudding Pie (page 118)

#993 - Montgomery Pie (page 129)

ICINGS/FROSTINGS:

#752 - Cream Cheese Pecan Frosting (page 1)

#980 - Tart Cherry Frosting/Icing (page 122)

#982 - Creamy Banana Frosting/Icing (page 123)

#983 - Strawberry Frosting/Icing (page 124)

#986 - Fluffy Vanilla Frosting (page 125)

FUDGE & CANDIES:

#793 - Easy Chocolate Caramels (page 23)

#948 - Creamy Butterscotch Fudge (page 104)

BREADS:

#759 - Bisquick Zucchini Bread (page 5)

#791 - English Muffin Bread (page 21)

#874 - Leftover Mashed Potato Biscuits (page 65)

#932 - Peanut Butter Bread (page 96)

#933 - Rhubarb Bread (page 96)

#940 - Easy Cheddar Biscuits (page 100)

#946 - Blueberry Banana Bread (page 103)

ENTREES:

#754 - Sour Cream Potato Casserole (page 2)

#768 - Cauliflower and Brown Rice Casserole (page 10)

#771 - Stuffed Ham (Oven Cooked) (page 11)

#774 - One Pot Tuna and Noodles (page 13)

#775 - Chicken and Broccoli Noodles (page 14)

#779 - Baked Lasagna Casserole (page 16)

#792 - Turkey Bake (page 22)

#802 - Baked Cheeseburger (page 28)

#805 - Cream of Celery Casserole (page 29)

#817 - Ground Beef and Potato Casserole (page 35)

#834 - Macaroni Stew (page 44)

#835 - Cheddar Cheese and Broccoli Casserole (page 45)

#837 - Corn and Broccoli Casserole (page 46)

#838 - Bowtie Noodles and Tuna (page 46)

#842 - Ham and Pea Pasta (page 49)

#848 - Puffed Pastry Chicken (page 51)

#849 - Chicken and Stuffing Casserole (page 52)

#850 - Quick Chicken Parmesan (page 52)

#854 - One Pot Chicken Fried Rice (page 54)

#855 - Italian Hamburgers and Rice (page 55)

#856 - Macaroni and Cheese Tuna Casserole (page 55)

#858 - Mozzarella Cheese Quiche (page 56)

#859 - Shrimp Pasta (page 57)

#862 - Vegetable Macaroni and Cheese (page 59)

#882 - Creamed Dried Beef (page 70)

#888 - Tuna Cakes (page 73)

#898 - Chicken and Peppers (page 78)

#905 - Skillet Taco Stew (page 81)

#912 - Hot Dog Casserole (page 85)

#913 - Pizza Casserole (page 85)

#920 - Garlic Chicken and Pasta (page 89)

#922 - Beef Potatoes with Baked Beans (page 90)

#930 - Sour Cream Quiche (page 94)

#934 - Shrimp Casserole (page 97)

#935 - Beef and Cabbage (page 97)

#939 - BLT Pasta (page 100)

#943 - Chicken and Rice Casserole (page 101)

#950 - Grilled Burgers (Hamburgers) (page 105)

#951 - Italian Grilled Tuna Steaks (page 106)

#966 - Homemade Fried Chicken (page 114)

#976 - BBQ Pork Chops (page 120)

#979 - Baked Potato Casserole (page 122)

#985 - Pasta Chili (page 124)

#987 - Swiss Cheese & Ham Casserole (page 126)

#999 - Steamed Snow Crab Legs (page 132)

SIDE DISHES:

#753 - Cheeseburger Rice (page 2)

#761 - Green Beans and Meatballs (page 6)

#763 - Corn Casserole (page 7)

#773 - Seafood Fancy (page 13)

#798 - Green Beans with Cheese (page 25)

#807 - Baked Mashed Potatoes (page 30)

#833 - Baked Potatoes and Cheese (page 44)

#863 - Italian Chicken Nuggets (page 59)

#870 - Paprika Potatoes (page 63)

#876 - Sharp Macaroni and Cheese (page 66)

#880 - Bacon and Cheese Baked Potatoes (page 69)

#884 - Cream Cheese Corn Soufflé (page 71)

#908 - Ranch Potatoes (page 83)

#909 - Sour Cream Mashed Potatoes (page 83)

#942 - Sweet and Sour Potatoes (page 101)

#952 - Grilled Onions (page 106)

#953 - Grilled Peppers (page 107)

#988 - Baked Italian Tomato Slices (page 126)

APPETIZERS:

#843 - Taco Dip (page 49)

#846 - Quick Cheese Dip (page 51)

#895 - Italian Potato Skins (page 76)

#974 - Sweet Potato Poppers (page 119)

MISC.:

#757 - Easy S'mores (S'mores) (page 4)

#788 - Peanut Butter Snack Mix (page 20)

#796 - Homemade Soft Pretzels (page 24)

#808 - Microwave S'mores (page 31)

#840 - Microwave Croutons (page 47)

#847 - Perfect Pizza Bagels (page 51)

#992 - Pink Sugared Popcorn (page 128)

COOKIES & COOKIE BARS:

#758 - Cranberry Nut Bars (page 4)

#762 - Shortbread Bars (page 6)

#764 - Peanut Butter Blondies (page 7)

#767 - Malted Milk Ball Cookies (page 9)

#776 - One Bowl Macaroons Cookies (page 14)

#777 - Milk Duds Cookies (page 14)

#778 - Cream Cheese Cutout Cookies (page 15)

#782 - Chocolate Chip Applesauce Cookies (page 17)

#783 - Peanut Butter Treats (page 18)

#784 - Cool Whip Cookies (page 18)

#785 - Cocoa Chocolate Chip Cookies (page 18)

#786 - Raisin Cookies (page 19)

#797 - Caramel Bars (page 25)

#799 - Cherry Cheesecake Bars (page 26)

#804 - Chocolate Walnut Bars (page 29)

#809 - Microwave Drop Cookies (page 31)

#812 - Butterscotch Oatmeal Cookies (page 33)

#814 - Milky Way Cookies (page 34)

#818 - Pineapple Cheesecake Squares (page 36)

#819 - Macaroon Cookie Bars (page 36)

#825 - Chocolate Walnut Cookies (page 40)

#827 - Chocolate Oatmeal Drop Cookies (page 41)

#841 - Strawberry Cheesecake Bars (page 48)

#845 - Pecan Cheesecake Cookies (page 50)

#860 - Brown Caramel Cookies (page 57)

#861 - Pina Colada Bars (page 58)

#878 - Cream Cheese Lemon Squares (page 67)

#887 - Chewy Peanut Butter Cookies (page 72)

#896 - Rice Krispie Kiddie Cookies (page 77)

#911 - Coconut Raisin Cookies (page 84)

#931 - Welsh Cookies (page 95)

#937 - Chewy Chocolate Cookie Drops (page 98)

#944 - Chocolate Macadamia Bars (page 102)

#955 - Rhubarb Shortbread Squares (page 108)

#957 - Pecan Log Cookies (page 109)

#963 - Cherry Cream Squares (page 113)

#967 - Cream Cheese Macaroon Cookies (page 115)

#969 - Corn Flake Crisps (page 116)

#977 - Santa Claus Cutout Cookies (page 120)

#978 - Pumpkin Pie Squares (page 121)

#990 - Cream Cheese Pecan Squares (page 127)

BEVERAGES:

#803 - Cherry Apple Punch (page 28)

#829 - Strawberry Punch (page 42)

#927 - Homemade Iced Tea (Sweet Tea) (page 93)

#941 - Hot Chocolate (page 101)

#998 - Fresh Red Raspberry Punch (page 132)

#1000 - Homemade Lemonade (page 133)

DESSERTS:

#755 - Orange Salad (page 3)

#769 - Butterscotch Crisp (page 10)

#794 - Fruitcake Dessert (page 23)

#811 - Ice Cream Delight (page 32)

#822 - Pistachio Whip (page 38)

#851 - Apple Cranberry Crisp (page 53)

#864 - Sour Cream Pudding Whip (page 60)

#867 - Oreo Delight (page 61)

#869 - Caramel Apple Pudding Dessert (page 62)

#875 - Black Mousse (page 65)

#901 - Toffee Peanuts (page 79)

#916 - Strawberry Oreo Cookie Whip (page 87)

#919 - Vanilla Oreo Delight (page 89)

#921 - Layered Pumpkin Bread (page 90)

#938 - Strawberry Cream Cheese Dessert (page 99)

#945 - Banana Pudding (page 102)

#959 - Homemade Peanut Clusters (page 110)

#962 - Chocolate Chip Ice Cream Delight (page 112)

#964 - Sour Cream Heaven (page 113)

#984 - Frozen Banana Slush Cake (page 124)

#994 - Easy Raspberry Crisp (page 129)

#995 - Apple Rings (page 130)

SOUPS & SALADS:

#766 - Teriyaki Turkey Pasta Salad (page 8)

#772 - Ham and Potato Soup (page 12)

#780 - Turkey Noodle Soup (page 16)

#820 - Beef Stew (page 37)

#836 - Refrigerated Vegetable Salad (page 45)

#852 - Crab Salad (page 53)

#857 - Barbeque Chicken Caesar Salad (page 56)

#881 - Pizza Pasta Salad (page 69)

#890 - Ham and String Beans (page 74)

#893 - Italian Chicken Chowder (page 75)

#894 - Quick Beef Stew (page 76)

#956 - Sausage Salad (page 109)

#961 - Kidney Bean Salad (page 111)

#968 - Crab Soup (page 115)

SANDWICHES:

#853 - Seafood Salad Croissant Sandwiches (page 54)

#960 - Hot Sausage Sandwiches (page 111)
